

THE MAVEN

FESTIVE LUNCH & DINNER

STARTERS

- | | |
|---|---|
| ROAST PARSNIP SOUP
Truffle Oil (VE, GF AVAILABLE) | GOATS CHEESE & ROAST BEETROOT SALAD
Walnut Pesto (V, GF, N) |
| THAI RARE BEEF SALAD
Rice Noodles, Hot & Sour Dressing (GF) | CHICKEN & WILD MUSHROOM TERRINE
Truffle Hollandaise (GF) |
| CRAB, SPRING ONION & CHEDDAR TART
Dressed Leaves | HONEY & CHILLI GLAZED TIGER PRAWNS
Asian salad |

MAIN COURSE

- | | |
|---|--|
| ROAST TURKEY BREAST
Parsnip & Sage Puree, Sausage Meat Stuffing,
Winter Vegetables | HALLOUMI & CASHEW NUT CURRY
Sticky Lime Rice, Fresh Herbs
(V, GF, N) |
| SLOW COOKED FEATHER BLADE OF BEEF
Parsnip & Sage Puree, Winter Vegetables,
Mushroom & Peppercorn Sauce | MAVEN BEEF BURGER
Confit Onions, Cheddar Cheese, BBQ Sauce,
French Fries |
| CATALAN SEAFOOD STEW
Prawns, Mussels, Squid, Saffron Potatoes,
Tomato Sauce (GF) | BEER BATTERED HADDOCK
Thick Cut Chips, Minted Peas, Dill Pickles,
Tartare Sauce |
| PAN FRIED SEABASS FILLETS
Puttanesca Sauce, Buttered Kale,
Celeriac Chips (GF) | MOROCCAN VEGETABLE TAGINE
Cous Cous, Flatbread (VE) |
| APRICOT & CHESTNUT ROAST
Parsnip & Sage Puree, Winter Vegetables
(VE, N) | |

DESSERTS

- | | |
|---|---|
| DARK CHOCOLATE BROWNIE
Salted Caramel Ice Cream (GF, V) | SELECTION OF ICE CREAM & SORBETS
Fresh Fruit Compote (GF) (V) |
| HONEY & PISTACHIO CRÈME BRÛLÉE
Spiced Ginger Shortbread (V) | EUROPEAN CHEESE BOARD SELECTION
Crackers, Grapes, Chutney (V) |
| STICKY TOFFEE PUDDING
Caramel Sauce, Vanilla Ice Cream (V) | |

GF - GLUTEN FREE, N - CONTAINS NUTS
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS
Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items. Please note: A 10% discretionary service charge will be added to your bill.

