

THE MAVEN

FESTIVE MENU

LUNCH

2 COURSE £17.95 | 3 COURSE £21.95

STARTER

SPICED BUTTERNUT SQUASH SOUP

Herb Oil (VE, GF)

CHICKEN LIVER PARFAIT

Plum Chutney, Toasted Sourdough

GOAT'S CHEESE SALAD

Beetroot, Walnuts, Basil Pesto (V, GF, N)

GARLIC & CHILLI TIGER PRAWNS

Toasted Sourdough, Fresh Herbs

PRAWN COCKTAIL

Fresh Prawns, Baby Gem, Bloody Mary Sauce (GF)

MAINS

BALLOTINE OF TURKEY

Cranberry & Orange Stuffing, Creamed Mash,
Roast Potatoes, Pigs In Blankets,
Yorkshire Pudding, Winter Vegetables

SLOW COOKED

FEATHERBLADE OF BEEF

Parsnip Puree, Winter Vegetables,
Mushrooms, Peppercorn Sauce

ROAST SALMON FILLET

Creamed Mash, Puttanesca Sauce, Herb Oil (GF)

CHESTNUT ROAST

Parsnip Puree, Winter Vegetables (VE, N)

BEER BATTERED FISH & CHIPS

Sustainable Fish, Rustic Fries,
Crushed Peas, Tartare Sauce

THAI YELLOW CURRY

Sticky Lime Rice, Cashew Nuts (VE, GF, N)

SEABASS ACQUA PAZZA

"Crazy Water", Crushed Baby Potatoes,
Pea Shoots (GF)

MAVEN BURGER

BBQ Sauce, Cheddar, Crispy Onions, Rustic Fries, Slaw

WILD MUSHROOM RISOTTO

Goat's Cheese, Truffle Oil (V, GF)

DESSERTS

SALTED CARAMEL CHOCOLATE BROWNIE

Strawberry Coulis, Raspberry Sorbet (VE, GF)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream (V)

ORANGE PANNA COTTA

Chocolate Sauce, Hazelnut Praline (V, GF, N)

SELECTION OF ICE CREAM & SORBETS

Fresh Fruit Compote (V, GF)

ARTISAN CHEESE BOARD SELECTION

Crackers, Grapes, Chutney (V)

V - VEGETARIAN, VE - VEGAN, 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.