

THE MAVEN

FESTIVE MENU

2 COURSE £24.95 | 3 COURSE £28.95

STARTER

**RED LENTIL & CHESTNUT
SOUP** (VE, GF)

**SPICED FETA, PISTACHIO
& CLEMENTINE SALAD** (V, N)

VIETNAMESE CRAB SALAD
Rice Noodles, Firecracker Dressing

SMOKED SALMON GRAVLAX
Whipped Horseradish, Beetroot,
Pink Grapefruit (GF)

TANDOORI KING PRAWNS
Chilli, Mango Salsa (GF)

SALT & CHILLI TOFU
Crunchy Salad (VE, GF)

CHICKEN LIVER PARFAIT
Rhubarb Chutney, Brioche Toast

MAINS

ROAST TURKEY CROWN
Apricot & Chestnut Stuffing, Creamed Mash,
Roast Potatoes, Pigs In Blankets, Yorkshire Pudding,
Roasted Winter Root Vegetables

FEATHER BLADE OF BEEF
Bourguignon Sauce, Creamed Mash, Roast Potatoes,
Yorkshire Pudding, Roasted Winter Root Vegetables

FILLET OF SALMON
Crushed New Potatoes, Lemon
Caper Sauce, Samphire (GF)

CRISPY SKINNED SEABASS
Smoky Chorizo Chowder, Kale

**PORTOBELLO MUSHROOM
MASSAMAN CURRY**
Onion Rice, Coconut Chutney (VE, GF, N)

NUT ROAST
Apricot & Chestnut Stuffing, Mash, Roast Potatoes,
Roasted Winter Root Vegetables (VE, N)

REDWOOD BURGER
Juicy Steak Burger, Cheese, Burger Sauce,
Crispy Onions, Hand Cut Chips

BATTERED FISH AND CHIPS
Mushy Peas, Tartar Sauce, Hand Cut Chips

DESSERTS

STICKY TOFFEE PUDDING
Toffee Sauce, Vanilla Ice Cream (V)

**TRADITIONAL
CHRISTMAS PUDDING**
Brandy Sauce (V)

SELECTION OF ICE CREAM
Fruit Compote (V, GF)

CRANBERRY & AMARETTO BRULÉE
(V, GF)

ARTISAN CHEESE BOARD SELECTION
Crackers, Grapes, Chutney (V)

**SALTED CARAMEL
CHOCOLATE BROWNIE**
Strawberry Coulis, Raspberry Sorbet (VE, GF)

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.



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