

FESTIVE MENU 2 COURSE £24.95 | 3 COURSE £28.95

STARTER

TOMATO & ROASTED RED PEPPER SOUP (VE, GF)

CHICKEN LIVER PARFAIT (V, N) Plum Chutney, Toasted Sourdough

SDICED EETA DISTACHIO 8

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

TRADITIONAL PRAWN COCKTAIL

Rhubarb Chutney, Brioche Toast

TEXTURES OF BEETROOT (V, GF)

Goats Cheese, Honeycomb, Pear

SALT & CHILLI TOFU (VE, GF)

Crunchy Salad

TANDOORI SALMON (GF)

Chilli, Mango Salsa

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

ROAST FILLET OF SALMON (GF)

Celeriac Mash, Puttanesca Sauce, Herb Oil

STEAMED BREAM

Shellfish Bouillabaisse, Kale, Herb Aioli

BEER BATTERED COD

Triple Cooked Chips, Mushy Peas, Tartare, Lemon

NUT ROAST (VE, N)

Apricot Stuffing, Mash, Roast Potatoes, Roasted Winter Root Vegetables (VE, N)

THE MAVEN BURGER

Smoked Bacon, Confit Onions, Cheddar Cheese, Gem Lettuce, Tomato, Slaw, Rustic Fries

THAI VEGETABLE GREEN CURRY

Sticky Lime Jasmine Rice, Toasted Peanuts, Chilli, Spring Onion & Coriander

DESSERTS

STICKY TOFFEE PUDDING (V)

Toffee Sauce, Vanilla Ice Cream

TRADITIONAL CHRISTMAS PUDDING (V)

Brandy Sauce

SELECTION OF ICE CREAM (V, GF)

Fruit Compote

CRANBERRY & AMARETTO BRULÉE (V, GF)

ARTISAN CHEESE BOARD SELECTION (V)

Crackers, Grapes, Chutney

CARAMEL & CHOCOLATE TART (VE, GF)

Vanilla Mascarpone, Blueberries

V - VEGETARIAN, VE - VEGAN, GF - GLUTEN FREE, N - CONTAINS NUTS FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

FESTIVE MENU