



Festive Party Menu TWO COURSES £29 - THREE COURSES £36



Available all day, Wednesday to Saturday

STARTERS

Mushroom, Chestnut and Truffle Soup Homemade soup, Warm baked dinner roll, whipped butter

+ DF/CBGF +

King Prawn Cocktail

Prawns in Marie Rose sauce, crispy shredded lettuce, cucumber, buttered brown bread + CBGF +

Brixworth Pâté

Local pork and chicken liver pâté, red onion chutney, toasted sordough and whipped butter + CBGF +

MAINS

Traditional Roast Turkey

Roast breast of turkey, pork sage and onion stuffing balls, fondant potato, rich turkey gravy, pigs in blankets, cranberry sauce + CBGF-CBDF +

+ CBGE-CBDE

Citrus Orange Duck

Slow cooked duck leq, potato rosti and a rich ginger and orange jus

Cranberry Herb Crusted Salmon

Fillet of salmon with a cranberry and herb crust, potato grattan, creamy Madeira sauce + CBGF +

Beef Bourguignon

Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, truffle mashed potato + CBDF +

Butternut Squash, Lentil and Almond Wellington

Butternut squash, lentils and almonds wrapped in puff pastry and baked served with a potato fondant and green beans, creamy Madeira sauce + DF-VE +

All main courses are accompanied by Brussel spouts with bacon and chestnuts sautéed in a lemon tarragon butter, braised red cabbage and glazed carrots

DESSERTS

Handmade Christmas Pudding

"Figgy's" special recipe handmade in Devon using local ingredients with brandy sauce or panettone ice cream

+ CBGF +

Clementine and Ginger Trifle

Maderia sponge soaked in gingerbread syrup and mandarins, orange blossom custard, Chantilly cream topped with baby gingerbread men

Chocolate & Caramel Tart

Chocolate pastry case filled with a layer of salted caramel and chocolate ganache finished with hazelnuts, chocolate sauce and dark chocolate soil + GF/VE +

Artisan Cheeses and Biscuits

Sunday best cheddar, Button mill brie and Blacksticks Blue, red onion chutney, dried apricots, grapes, celery sticks and biscuits + £4 SUPPLEMENT ~ CBGF/MCN +