

Martini Olives (VE) Fresh lemon, extra virgin olive oil 5.00

# FESTIVE

Menu

Two-Course 29.95 | Three-Course 34.95

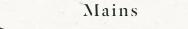
## Starters

Roasted Vine Tomato Soup (VE)

Basil, croutons

Tartlette of Mushrooms Maintenon (V) Soft boiled hen's egg, hollandaise Finest Quality Smoked Salmon Celeriac remoulade, lilliput capers, soft herbs

Potted Ham En Gelée with Parsley Piccalilli, toasted sourdough



British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

Wheeler's Classic Fishcake
Buttered leaf spinach, soft boiled hen's egg, tartare sauce

Butcher's Steak with Peppercorn Sauce Roasted Piccolo tomatoes, Koffmann chips

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

Chimichurri Glazed Baked Cauliflower (VE)
Roasted Piccolo tomatoes, Koffmann chips, extra virgin olive oil

#### Puddings

Traditional Plum Pudding (V)

Brandy sauce

Banana & Caramel Mess (V) Vanilla ice cream, whipped cream Warm Chocolate Brownie (V) Chocolate ice cream, chocolate sauce

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours

### CLAWSON

#### Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits (Winners of supreme champions of the International Cheese Awards) Upgrade + 9.50

