Rosemary Focaccia (V)

Extra virgin olive oil

5.95



Martini Olives (VE) Fresh lemon, extra virgin olive oil 4.95

# FESTIVE

Menu

Two-Course 32.45 | Three-Course 37.45 Three-Courses & A Glass of Prosecco 42.95



### Appetisers

Classic Avocado Caesar Salad Garlic, anchovies, aged Parmesan, Romaine, hen's egg, croutons

Classic Minestrone Soup (V)
Croutons, fresh herbs

Crispy Devilled Whitebait Lemon mayonnaise

Bruschetta of Sun Dried & Sun Blushed Tomatoes (VE) Wild rocket, soft herbs

#### Mains

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

Fillet of Seabass ai Fungi Fricassée of woodland mushrooms, buttered leaf spinach, extra virgin olive oil, vintage balsamico Butcher's Steak with Peppercorn Sauce Roasted Piccolo tomatoes, Koffmann chips

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.50

Pomodoro Linguine (VE) Tomato sauce, Piccolo tomatoes, fresh basil

## Puddings

Traditional Plum Pudding (V)

Brandy sauce

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



