

EVENING

FESTIVE



MENU

WILLOWBECK LODGE

3 COURSES £39

TO START



Chestnut mushroom soup with warm ciabatta and butter (VG/V) ⁿ

Ham hock terrine, grilled pineapple, piccalilli emulsion ^{mu}

Prawn salad, winter leaves, cucumber and whisky Marie Rose ^{cr/eg/ce/su}

Halloumi fries, sesame, gochujang, honey and lime mayonnaise (V) ^{se/dy/eg/so}

MAIN COURSES



Roast turkey breast, pigs in blankets and traditional accompaniments ^{gl/su/dy}

Flat iron steak, red wine, port and shallot sauce, king oyster mushroom, fondant potato ^{su/dy}

Grilled North Atlantic cod, buttered spinach, parsley cream and thin cut chips ^{f/dy}

Baba ghanoush and chimmichurri roasted aubergines, crispy gnocchi and pickled peppers (VG/V) ^{se/su}

Nut roast and traditional accompaniments (VG) ^{dy/gl/so/n/ce}

TO FINISH



Black Forest sundae ^{dy/eg/su}

Warm chocolate brownie with amaretti and coffee ice cream ^{dy/gl/n/su}

Mulled wine sorbet, Meringue, boozy fruits, whipped cream and pistachios ^{n/su/eg}

Winter berry brûlée and shortbread ^{dy/gl}

V vegetarian, VG vegan.

Please note we cannot guarantee against cross contamination for those with severe allergies. If you have an allergy that is not listed, please let your server know.

We make every effort to produce as much of our food as possible on-site. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.

Allergen labels dairy dy gluten gl, soya so, fish f, crustacean cr, mollusc mo, egg eg, lupin lu, mustard mu, peanuts pn, sesame se, sulphur dioxide su, celery c, nuts n