

FESTIVE MENU

step into
**COSY
SEASON**
with
**FESTIVE
FLAVOURS**

 EMBER INNS

Festive Menu

3 COURSES 2 COURSES

Available from 13th November

STARTERS

Beer-Battered Mushrooms* V

Crispy coated button mushrooms, served with garlic mayonnaise.

Halloumi Fries V

Served with Roquito hot honey.

King Prawn Cocktail

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with seeded farmhouse bread.

Salt & Pepper Chicken Wings

Tossed in salt & pepper seasoning with red chillis and served with sweet chilli sauce.

Spiced Parsnip & Sweet Potato Soup V

Served with seeded farmhouse bread and butter.

Vegan option available. **Ve**

**CELEBRATE IN STYLE!
ADD A DRINKS PACKAGE
TO YOUR BOOKING**

MAINS

Turkey & Pancetta Pie*

Served with mashed potato, braised red cabbage, mixed greens, carrots and a jug of gravy.

Our Festive Burger

Chargrilled beef burger topped with cranberry sauce, Cheddar & garlic sauce, topped with onion fries and served with a pig in blanket and fries.

Add an extra beef burger

Grilled Seabass Fillets

Served on a sweet potato & chickpea curry with Tenderstem* broccoli.

Hand-Carved Turkey*

Served with braised red cabbage, sprouts, mixed greens, carrots, pig in blanket, stuffing wrapped in bacon, Yorkshire pudding, roast potatoes and a rich gravy.



Festive Hunter's Chicken Schnitzel

Breaded chicken breast topped with cranberry sauce, back bacon, Cheddar cheese and garlic sauce. Served with beef-dripping sauce and fries.

Spinach & Mushroom Wellington* **Ve**

Served with braised red cabbage, mixed greens, carrots and roast potatoes.

Blade of Beef

Served with mashed potato, carrots and mixed greens, topped with onion fries and a rich gravy.

SIDES

Pigs in blankets
Stuffing wrapped in bacon
Yorkshire puddings V

DESSERTS

Belgian Chocolate Brownie V

A rich chocolate brownie, served warm and topped with vanilla-pod ice cream and Belgian chocolate sauce.

Christmas Pudding* V

Served with brandy sauce.

Apple & Blackcurrant Crumble V

Served with custard.
Vegan option available. **Ve**

Salted Caramel Profiteroles V

Served with fluffy cream, toffee and chocolate sauces.

Lemon Meringue Sundae V

Pieces of lemon meringue with fluffy cream, vanilla ice cream and strawberry sauce.

**ENJOY A HOT DRINK
WITH YOUR DESSERT**

Ask our team for details

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point, our easy-to-use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes

V = made with vegetarian ingredients, **Ve** = made with vegan ingredients, however some of our preparation, cooking, and serving methods could affect this. If you require more information, please ask your server.

* = this dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability.