EVENING

FESTIVE MENU

WILLOWBECK LODGE

APERITIFS

Cinnamon spiced cranberry margarita	£8.95
Mulled wine	£6.95
Apple and cranberry fizz mocktail	£6.95

3 COURSES £42

STARTERS

Chestnut and mushroom soup with warm ciabatta and farmhouse butter dy, gl, v, vg

Prawn salad with winter leaves with whisky marie-rose cr, e, ce, su

Chicken and duck liver pate, craft ale chutney and toast su, gl, e,dy

Winter game pie with cranberries, mixed leaves and sherry vinaigrette gl, dy, mu, su, e

MAIN COURSES

Roast turkey breast, pigs in blankets and traditional accompaniments gl, su,dy

Braised shoulder of beef in red wine, with honey roasted carrots, mushrooms, bacon and creamy mash potatoes su,dy, mu

Grilled fillet of cod, buttered spinach, parsley cream, thin cut chips f, dy,su

Nut roast with traditional festive accompaniments su, ce, gl, n, v, vg

DESSERTS

Irish cream tiramisu gl, su,dy, v

Winter berry creme brule with shortbread dy, gl, e, v

Warm chocolate brownie with boozy cherries and cherry ice cream gl, dy, su, e, v

Gingerbread cake with spiced maple drizzle and salt caramel ice cream gl, su, v, vg

TO FINISH

Coffee or tea and individual mince pies	£5.50

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.
Allergens: 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