



## THE FEATHERS

### FESTIVE MENU

£28 TWO COURSES | £34 THREE COURSES

### STARTERS

**Smoked chalk stream trout**, *pomegranate, artichoke & rocket salad* **GF**

**Wild mushroom pate**, *roasted chestnuts & toasted sourdough* **VG**

**Pea and mint fritter**, *piccalilli & green salad*

### MAINS

**Roasted turkey with all the trimmings**, *Pigs In Blankets, Stuffing, Roast Potatoes, Brussels, Red Cabbage, Carrots* **GFA/DFA**

**Mushroom wellington with all the trimmings**, *Pigs In Blankets, Stuffing, Roast Potatoes, Brussels, Red Cabbage, Carrots* **VG**

**Slow Roasted Short Rib**, *Parmesan Polenta chips, Honey Roasted Roots & Horseradish Jus* **GF**

**Herb Crusted Cod**, *Mixed Bean & Chorizo Cassoulet* **GF**

### PUDDINGS

**LilyPuds Christmas pudding**, *brandy cream* **VG GF**

**Hazelnut praline cheesecake**, *salted caramel sauce*

**Clementine trifle**

Please let a team member know of any allergies or dietary requests.

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **GFA** Gluten Free Available  
*please note a discretionary 10% service charge will apply*