

# December Festive Menu

This menu is served between 17:00—20:45. Our Festive Menu runs from 28th November to 30th December, excluding Christmas Day (see separate Christmas Day Menu) and Boxing Day.



£23 per person for 2 courses

£25 per person for 2 courses and a glass of Prosecco

£27 per person for 3 courses

£29 per person for 3 courses and a glass of Prosecco

## Starters

Soup of the Day, Bread, Butter (V) (GF\*)

Smoked Mackerel Pâté, Celery, Lemon, Toast

Roasted Beetroot, Goats Curd, Chicory, Orange, Hazelnuts (V) (GF)

Chicken, Pork & Prune Terrine, Whipped Lard, Sourdough Toast

## Mains

Roast Turkey, Pigs in Blankets, Stuffing, Brussels Sprouts, Chestnuts, Parsnips, Roast Potatoes

Salt-Baked Celeriac, Pearl Barley, Mushroom Cream, Hazelnuts, Balsamic Drizzle (V) (GF)

Slow-Roasted Pork Belly, Celeriac, Fennel, Carrots, Caramelised Apple, Puy Lentils (GF)

Pan-Fried Trout, Cauliflower Purée, Beetroot, Horseradish, New Potatoes (GF)

## Puddings

Lemon Meringue Roulade with Gin & Tonic Sorbet (V)

Chocolate & Walnut Brownie with Chocolate Sauce & Vanilla Ice Cream (V)

Sticky Toffee Pudding with Toffee Sauce (V)

Sorbets – Gin & Tonic, Blood Orange, Green Apple, Lemon (V) (Ve) (GF)

Ice Cream – Vanilla, Chocolate, Strawberry (V) (GF)

## Please Note

We use a wide range of ingredients in our kitchens, some of which may contain allergens. Our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request. If you have a specific allergy or dietary requirement please let us know by emailing: [enquiries@spreadeagleinn.com](mailto:enquiries@spreadeagleinn.com)

This Festive December Menu is a sample one and may be subject to change.

Service time is approximately 1—1½ hours.

GF = Gluten-Free V = Vegetarian Ve = Vegan — \* Gluten-free bread is available on request.

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An optional service charge of 5% at lunch and 10% at dinner is added to your bill. ALL of the service charge goes to our hard-working team. If you wish to opt out of this service charge please ask a member of the staff who will deduct it from your bill before payment. Thank you.

# Children's December Party Menu

This menu is served between 17:00—20:45. Our Festive Menu runs from 28th November to 30th December, excluding Christmas Day (see separate Christmas Day Menu) and Boxing Day.



£12 per child for 2 courses

## Mains

Fish & Chips, Salad

Roast Turkey, Pigs in Blankets, Stuffing, Brussels Sprouts, Chestnuts, Parsnips, Roast Potatoes  
Fusilli Pasta, Tomato Sauce, Cheddar Cheese (V)

## Puddings

Lemon Meringue Roulade with Vanilla Ice Cream (V)

Chocolate & Walnut Brownie with Chocolate Sauce & Vanilla Ice Cream (V)

Sticky Toffee Pudding with Toffee Sauce (V)

Sorbets – Blood Orange, Green Apple, Lemon (V) (Ve) (GF)

Ice Cream – Vanilla, Chocolate, Strawberry (V) (GF)

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This Children's December Party Menu is a sample one and may be subject to change.

Service time is approximately 1—1½ hours.

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