



THE ENGINE ROOM FESTIVE MENU

Two Courses £22.5

Three Courses £27.5

STARTERS

Winter Broth with Ham Hock

Beetroot and Gin Cured Smoked Salmon with Brown Bread

Chicken and Duck Terrine with Sour Cherry Chutney

Hummus and Falafel with Homemade Flatbread (VG)

MAIN COURSE

Roast Turkey Crown

Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and Roast Plum Gravy

Pan Fried Salmon (WF)

Roasted Sliced Potatoes, Fennel, Leek and Caperberry Cream Sauce

Pot Roast Lamb Shank (WF)

Mashed Potatoes and Roasted Sprouts

Butternut and Chestnut Loaf (VG)

Roast Potatoes, Seasonal Vegetables and Roast Plum Gravy

Confit Duck Leg (WF)

Dauphinoise Potatoes, Balsamic Roasted Squash and Roast Plum Gravy

DESSERTS

Sticky Toffee Pudding with Custard (V)

Christmas Pudding with Brandy Sauce (VG, WF)

Selection of British Cheese with Oatcakes and Fig Chutney

Chocolate Tart with a Cointreau Orange Coulis (VG, WF)

Sherry Trifle Cheesecake (V)

V = Vegetarian, VG = Vegan, WF = Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.

All prices include VAT. Service is at customers discretion, tips are gratefully received in cash or card and are passed directly to colleagues.

