



# SEVEN STARS

## FESTIVE PARTY MENU

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### STARTERS

Pan seared local scallops in the shell with garlic butter & a panko crumb  
Homemade parsnip soup parsnip crisps, croutons & multiseed bread  
Smoked mackerel & horseradish pate lemon creme fraiche & cucumber  
Oven baked garlic brie wedges red onion marmalade & toasted garlic dippers  
Lightly battered tiger prawns sweet chilli sauce & a rocket garnish  
Sticky honey BBQ chicken wings spring onion & sesame seeds

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### MAINS

Traditional roast choice of turkey crown, topside of beef, crispy pork belly or a veggie wellington  
all served with roast potatoes, honey roasted root veg, celeriac puree, braised red cabbage, sage &  
onion stuffing, 'pig in blanket', cheesy leeks, fresh greens, yorkshire pudding & chef's gravy  
Pan fried seabass fillet roasted new potatoes, fresh greens & cherry tomatoes  
P.I.B burger 3oz beef patty, 3oz sausage meat, smoked bacon, cheese & cranberry sauce with fries,  
slaw & a gravy dip

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### DESSERTS

Christmas pudding with brandy cream  
Chocolate & caramel trillionaire ganache with vanilla ice cream  
Mango & passionfruit cheesecake with mango coulis & cream  
Raspberry pavlova with raspberry coulis & cream  
Mini cheeseboard with cheddar & stilton

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2 COURSES £30 3 COURSES £35

available Tuesday-Saturday from 12pm

21st November-23rd December

Child, gluten free & vegan options available

