

Starters

- Dill and beetroot Gravlax, celeriac remoulade, croutons GFO
- Duck liver parfait, cranberry jelly, roasted hazelnuts, toasted brioche GFO
- French onion soup, served with cheese sourdough GFO
- Prawn cocktail, toast GFO
- Heritage beetroot carpaccio, rocket, goat cheese, roasted walnuts GFO, VGO

Mains

- Confit duck leg, Silesian potato dumplings, braised red cabbage, green beans, cranberry jus GFO
- Parcel of English turkey crown wrapped in bacon, duck fat roasted potatoes, Brussels sprouts, maple roasted carrots and parsnip, pig in blanket, gravy GF
- Roasted sirloin of beef, garlic and horseradish mashed potatoes, tenderstem broccoli, green beans, chestnut mushroom sauce GF
- Cod, roasted butternut squash purée, crushed sautéed garlic new potatoes, buttered green beans GF
- Beetroot Wellington served with roasted potatoes, Brussels sprouts, maple roasted carrots and parsnip VG

Puddings

- Dark chocolate tart served with Chantilly cream
- Christmas pudding served with brandy butter sauce VG
- Bread and butter pudding served with clotted cream ice cream
- Mulled wine poached pear served with vanilla ice cream and a golden crumb GF
- Cheese board, local chutney, celery, grapes and crackers (£4 SUPPLEMENT)

For the table

(Suitable for 2-3 to share)

- Buttered seasonal greens | 6 VGO, GF
- Duck fat roasted potatoes | 6 VGO, GF
- Roasted carrots and parsnips with a maple glaze | 6 VG, GF
- Maple glazed pigs in blankets | 8 GF
- Gravy jug | 4 VGO, GF

2 COURSES £35 3 COURSES £40

Pre-booking and pre-ordering for the whole table is essential

The Maple Christmas menu is available to book between 19th November 2024 & 4th January 2025.

VG = Vegan GF = Gluten Free VGO = Vegan Option GFO = Gluten Free Option
Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.
Please be aware that our food is prepared in a kitchen containing all allergens including **NUTS**.

Childrens



The
MAPLE
LOUNGE - RESTAURANT

Mains

Roasted sirloin of beef, mashed potatoes, tender stem broccoli, green beans, chestnut mushroom sauce GF

Parcel of English turkey crown wrapped in bacon, duck fat roasted potatoes, Brussels sprouts, maple roast carrots and parsnip, pig in blanket, gravy GF

Cod, roasted butternut squash purée, crushed sautéed garlic new potatoes, buttered green beans GF

Nut roast, served with roasted potatoes, Brussels sprouts, maple roast carrots and parsnips VG

Puddings

Bread and butter pudding served with clotted cream ice cream

Warm chocolate brownie served with vanilla ice-cream GF

Christmas pudding served with vanilla ice-cream VG

Ice-cream 2 scoops V, GFO



2 COURSES £16

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