

## PETER PAN

### P R E - P A N T O M E N U

7TH DECEMBER - 23RD DECEMBER • 2 COURSES - £15 3 COURSES - £20

#### STARTERS

Spiced butternut squash soup (can be gf/df)  
crème fraîche, crusty bread

Fennel chicken liver paté (can be gf)  
truffle butter, crusty brioche, winter spiced chutney

Winter roasted pumpkin salad (can be gf/df)  
brioche croustade, feta cheese, pomegranate and molasses dressing

Buffalo BBQ chicken wings  
bbq sauce, blue cheese mayonnaise

#### MAIN COURSES

Beer battered haddock  
minted pea purée, handcut chips, tartare sauce

Roast turkey  
brussels sprouts, roast vegetables and potatoes,  
turkey jus, skirlie & chipolata

Rib-Eye, 225gsm (8oz) *minimum 28 day aged*  
known as the butcher's favourite due to the natural heavy marbling  
(+£9.95 surcharge)

'Fennel' beef burger (can be gf/df)  
crusty brioche roll, burger relish, homemade chunky chips

Coq au vin (can be gf)  
creamy mashed potatoes

Creamy wild mushroom and ricotta risotto (can be gf)  
rocket leaves

#### DESSERTS

Sticky toffee pudding  
toffee sauce, vanilla ice cream

Classic crème brûlée (can be gf)

Selection of homemade ice creams & sorbets (can be gf/df)

Ask for our kids festive menu