



# FESTIVE MENU

LUNCH TWO COURSES 19.95 THREE COURSES 24.95

EVENING TWO COURSES 21.95 THREE COURSES 26.95



## GLUTEN FREE MENU

### STARTERS

Roasted sweet potato & parsnip soup with chestnuts, cranberries & thyme with GF bread **V N**

Teriyaki beef crostini with wasabi mayonnaise & spring onions on GF bread

Tempura fried soft shell crab with grilled bok choy, baby corn, wild mushrooms & braised red cabbage served with Ponzu sauce

### MAINS

Roast turkey, mashed potato, honey-roasted chantenay carrots & parsnips, Brussels sprouts, duck-fat roast potatoes, pigs in blankets & gravy [without stuffing]

Braised beef featherblade, mashed potato, honey-roasted chantenay carrots & parsnips, Brussels sprouts, duck-fat roast potatoes, pigs in blankets & red wine jus [without stuffing]

Moroccan lamb tagine with lemon & pomegranate couscous, served with Greek yoghurt

Winter quinoa salad with chickpeas, roasted butternut squash, baby kale, dried cranberries & toasted walnuts, served with a tangy vinaigrette **V N**

### DESSERTS

Spiced orange cake with sweet mincemeat & vanilla ice-cream **V**

Chocolate brownie served with chocolate sauce & raspberry sorbet **V**

Ice cream or Sorbet (3 scoops) please ask for flavours **V N**

Cheeseboard for Two, served with three local cheese varieties, grapes, celery sticks, cranberry chutney & GF bread (£9.95 - not included in 2 or 3 course offering)

Our festive set menu will be available from 3rd – 23rd December. Lunch 12-4pm, Evening 4pm onwards.  
Our main menu will also be available. This menu is not available on Sundays. Please check our opening days & times.

**V** Suitable for vegetarians **N** Contains nuts

Menu is subject to change. Please advise us of any allergy or dietary requirements each time you order.  
Allergen information is available on request

Book your table at [theowlandotter.co.uk](http://theowlandotter.co.uk) We're social animals – join us at  [theowlandotter](https://www.instagram.com/theowlandotter)  The Owl & Otter