

Christmas @ The Maybush

2 courses £23.95

3 courses £28.95

Kick start your celebrations with a glass of fizz starting from **£8.95 Per head** (see wine menu for full details)

To Start

Winter Spiced Cauliflower Soup served with homemade herb focaccia bread **** (Ve)**

Classic Prawn Cocktail served with Marie Rose sauce on a bed of salad and warm petit pain roll ******

Sundried Tomato & Mozzarella Arancini served with basil aioli and shaved parmesan (V)

Crispy Pancetta Mac & Cheese topped with a sage and onion crumb

Tomato & Red Onion Bruschetta served on toasted focaccia bread with wild rocket pesto (N, Ve)

The Main Event

Traditional Norfolk Turkey pig in blanket, stuffing, Yorkshire pudding, roasted potatoes, seasonal vegetables, & homemade gravy **** (D)**

10oz Hand Cut Sirloin Steak served with dauphinoise potatoes, roasted tomatoes & peppercorn sauce **** £5 surcharge**

The Festive Stack 8oz pork & apple burger in a brioche bun topped with bacon, melted brie & cranberry jam & fries

Mushroom Bourguignon served with thyme mashed potatoes & seasonal greens **** (Ve)**

Pan Fried Seabass Fillets served with a creamy tartare sauce, roasted new potatoes & seasonal greens ******

To Finish

Homemade Christmas Pudding served with brandy butter & clementine custard (V)

Apple & Cranberry Crumble baked in the oven & served with vanilla ice cream (Ve) ******

Gingerbread Cheesecake Pot layers of gingerbread biscuit crumb, cheesecake filling topped with a gingerbread man (V)

Chocolate Orange Crème Brûlée topped with caramelised sugar & shortbread biscuit (V)

Trio of Cheeses Brie, Stilton & Cheddar Cheese served with biscuits, grapes, celery and onion chutney (V) **£3 surcharge**

No room for dessert?

Why not choose from: Tea, Americano, Latte or Espresso served with a mini mince pie in place of a full size dessert

Or try one of our award-winning Gingerbread Espresso Martini's **£3 surcharge**

