



## FESTIVE MENU



**Roasted Butternut Squash Soup**, Pumpkin Seeds, Crème Fraiche (V)  
**Smoked Duck Breast**, Spiced Cranberries and Watercress  
**Saffron Arancini**, stuffed with Mozzarella on Forest Mushrooms and Chervil (V)  
**Garlic Fried King Prawns** with Smoked Paprika Ketchup



**Traditional Turkey Crown**, Chestnut Sausage Meat Stuffing,  
Roasted Potatoes, Pigs 'n' Blankets, Pan Gravy  
**Fillet of Sea-trout**, Carrot Puree, Sable Potatoes  
**Braised Lamb Shoulder**, Creamed Potatoes, Winter Vegetables  
**Root Vegetable Nut Roast**, Honey Roasted Parsnip, Tomato Jus (V)



**Classic Plum Pudding**, Brandy Sauce  
**Spiced Orange Pannacotta**, Mulled Berries  
**White Chocolate Nougat Parfait**, Hot Chocolate Toddy  
**Dark Chocolate Brownie**, Chocolate Sauce



**Mini Mince Pies**



*1 Course £17.00pp*  
*2 Courses £21.00pp*  
*Full Menu £25.00pp*

Some of our dishes may contain nuts, traces of nuts or other allergens.  
If you are allergic to anything please let us know so that we can advise alternatives for you.  
V - Vegetarian • VG - Vegan • GF - Gluten Free • DF - Dairy Free

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