

# Festive Dinner Menu

2 Courses £32.25

3 Courses- £39.00

## Starters

Roasted Butternut Squash Soup Drizzle Of Sage Oil, Warm Bread Roll

Smoked Salmon with Avocado Salsa, Finished With Lemon Dressing.

Goats Cheese & Red Onion Tart & Mixed Leaf Salad

Chicken & Mushroom Terrine, Pear Chutney With Toasted Brioche

Traditional Prawn Cocktail in Marie Rose Sauce & Sourdough Crostini

## Mains

Turkey & Stuffing Parcel Wrapped In Bacon, Served With Traditional Trimmings, Roast Potatoes, Pigs In Blanket & Pan Roast Gravy

Roast Chicken Breast Served With Traditional Trimmings, Roast Potatoes, Pigs In Blanket & Pan Roast Gravy

Slowly Braised Lamb With Creamy Dauphinoise Potatoes, Green Beans & minted gravy

Pan Fried Salmon Fillet, Served With Saffron Mashed Potatoes, Long-Stem Broccoli & A Creamy Lemon Sauce

Mediterranean Vegetable Tart with Pomodoro Sauce, New Potatoes served with a Dressed Mixed Leaf Salad

## Desserts

Traditional Christmas Pudding Served with Brandy Sauce

Salted Caramel Tart With Vegan Salted Carmel Ice-Cream

Warm Apple & Blackcurrant Crumble Served With Custard

Strawberry & Prosecco Torte With Raspberry Sorbet

Selected items for children's menu (under 12)  
£17.50 for 2 courses | £21.50 for 3 courses

Gluten free and Vegan options are available on request

**FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our team; we cannot guarantee that any food or beverage item sold are free from traces of allergens

Standard Terms and Conditions apply. The dishes are subject to availability and can be changed with no notice.

This menu will be available from 27.11.25- 23.12.25 only.

A non-refundable deposit of £10 per person will be required to confirm the booking with a pre order of the menu choice at least 5 days before the day of the booking for a tables of six or more.

A 10% discretionary service charge will be added to the final bill



**NINE B**  
Restaurant & Bar

