



Festive Dinner Menu

2 Courses £35.75

3 Courses- £43.25

Selection Of Bread Rolls & Butter

Starters

Curried Parsnip Soup Finished With Parsnip Crisps (V)
Ham Hock Terrine With Winter Chutney & Toasted Sourdough
Traditional Prawn Cocktail With Marie Rose Sauce
Brie Wedges With Cranberry Sauce & Rocket Leaves (V)
Beetroot Carpaccio With Crumbled Feta, Pomegranate Dressing (V)

Mains

Turkey & Stuffing Roulade Wrapped In Bacon, Served With Traditional Trimmings, Roast Potatoes, Pigs In Blanket & Gravy
Roast Chicken Breast, Served With Traditional Trimmings, Roast Potatoes, Pigs In Blanket & Gravy
Slowly Braised Beef With Creamy Mashed Potatoes, Green Beans & Gravy
Oven-Roasted Fillet Of Salmon, Crushed Herb New Potatoes, Seasonal Vegetables & Lemon Cream Sauce
Creamy Spinach & Feta Gnocchi Finished With Roasted Vine Tomatoes (V)
Nut Roast Served With Herb Potatoes, Seasonal Vegetables Finished With Tomato & Olive Sauce (V)

Desserts

Traditional Christmas Pudding Served With Brandy Sauce
Raspberry & White Chocolate Roulade With Winter Berry Compote
Warm Sticky Toffee Pudding, Toffee Sauce & Custard
Lemon Tart With Chantilly Cream

Mince Pies To Finish

(V) Vegetarian, 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 29.11.26- 23.12.26 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



