

Christmas @ The Maybush

2 courses £25.95

3 courses £30.95

Available 1st-24th December 12-9pm Monday-Saturday
From 5pm on Sundays

To Start

Roasted Carrot & Ginger Soup

served with homemade herb focaccia bread (GA, VGNA, DA)

Classic Prawn Cocktail

with Marie Rose sauce on a bed of salad & warm petit pain roll (GA, DA)

Ham Hock Mac & Cheese

topped with a sage & onion crumb

Black Pudding & Monetary Jack Croquettes

served with Dijon Mayo

Warm Goats Cheese & Fig tart

served with dressed salad (V)

The Main Event

Traditional Norfolk Turkey

pig in blanket, stuffing, Yorkshire pudding, roasted potatoes, seasonal vegetables & gravy (GA, DA)

10oz Hand Cut Sirloin Steak

served with dauphinoise potatoes roasted tomato and grilled mushroom (GA, DA) **£5 surcharge**

The Festive Stack

8oz pork & apple burger in a brioche bun topped with bacon, melted brie & cranberry jam with fries and salad garnish

Chestnut Mushroom Wellington

served with Yorkshire pudding, roasted potatoes, seasonal vegetables and gravy (V, VGNA, DA)

Pan-Fried Seabass Fillets

topped with garlic butter served with roasted new potatoes and tender stem broccoli (GA, DA)

To Finish

Homemade Christmas Pudding

served with brandy butter & clementine custard (V, DA, VGNA, GA)

Traditional Sherry Trifle

sponge, winter berries, strawberry jelly and sherry cream

Chocolate Brownie

with Belgian chocolate ice cream and a rich chocolate sauce (V)

Traditional 3 Cheese Board

with biscuits and Stokes onion chutney (GA) **£3 surcharge**