

WILLOW

FESTIVE SPECIALS

As well as our usual menu, we've crafted a selection of festive specials for you to enjoy. Available all week, they're perfect alongside your favourite starters, mains or desserts.

STARTERS

**SLOW COOKED
LAMB & FETA TART**
with whipped feta
and mint oil

**CRAB ARANCINI
CROQUETTE**
with Italian cheese
& crab Bisque

MAINS

ROAST TURKEY BREAST & BRAISED LEG (NUTS)
with apricot & pistachio stuffing,
roasted potatoes, confit carrot, honey roasted
parsnips, tenderstem broccoli, spiced carrot purée,
buttered sprouts, pigs in blankets and gravy

MUSHROOM & CARAMELISED ONION SHORTCRUST PIE (VG, NUTS)
with pickled walnut brown sauce, garlic & herb
green beans, potato terrine, wilted spinach
and stout gravy

SIDES

**SMOKED APPLEWOOD
CAULIFLOWER CHEESE** (V)

**HONEY ROASTED
PIGS IN BLANKETS**

DESSERTS

CHRISTMAS PUDDING (GF, NUTS)
with whipped rum butter,
cranberry & orange compote
and brandy custard

DARK CHOCOLATE FONDANT
with salted caramel sauce,
salted caramel ice cream
and chocolate soil

CHEESE COURSE

Northern Blue, Clara Ash goats' cheese & Barbers Cheddar served
with pear jelly, poached fig, grapes and biscuits



ALLERGENS

SCAN TO VIEW ALLERGEN &
NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.



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