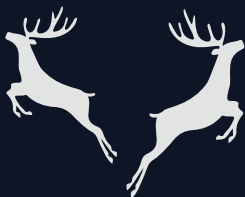


The Crafty Cow Festive Menu

3rd Dec - 31st Dec 2020



Starters

Crayfish Cocktail

Crayfish tails, Bloody Mary – Marie Rose Sauce, Lettuce, Radish and Fresh Tomato

Prawns Pil Pil

Whole King Prawns in Spanish Olive Oil with Garlic, Paprika and Fresh Chilli

Ale Braised Short Rib

Served on a creamy Horseradish Polenta

French Onion Soup

Sweet Onion and Rich Vegetarian Stock with Cheesy Croutons (Vegan or Vegetarian Option available)

Sprout Pakora . **VG**

Fried, Fragrantly Spiced Sprout Fritters with Spicy Chilli Dip

Desserts

Signature Chocolate Brownie with Chantilly Cream. **V**

Sticky Toffee Jamaican Ginger Pudding with Butterscotch Sauce and Salted Caramel Ice Cream. **V**

Lemon Thyme Posset with Winter Berry Coulis. **V**

Vegan Chocolate Fudge Cake with Vegan chocolate sauce. **VG**

Due to shortages and the busy time of year, some ingredients may change. Some dishes may contain fish bones. We cannot guarantee that all our dishes are 100% free from nuts and their derivatives. Please ask a member of staff if you have any particular allergies or requirements. A full list of allergen information is available behind the bar for every dish. All prices include VAT. A discretionary service charge of 10% will be added to the bill. Vegan dishes are marked 'VG' Vegetarian dishes are marked 'V'.

Mains

All The Trimmings Burger

Pulled Confit Turkey, Pork and Sage Stuffing Patty, Garlic Cabbage, Crisp Streaky Bacon and Chilli Cranberry Sauce. Served with Chunky Chips and a Turkey Gravy Dip

All The Trimmings Pie

Pulled Confit Turkey, Pork and Sage Stuffing, Garlic Cabbage. Served with Buttery Root Veg Mash, Turkey Gravy and Chilli Cranberry Sauce

Lentil and Chickpea Pie . **VG**

With Roasted Butternut Squash and Garlic Mushroom. Served with Root Veg Mash and Beetroot Gravy

Pork and Chorizo Cassoulet

Rich, Slow Cooked Pork, Chorizo and Cannellini Bean Casserole with a Garlic Breadcrumbs

Hearty Bean Cassoulet . **VG**

Cannellini beans, Butter Beans, Herbs and Assorted Veg casserole with a Garlic Breadcrumbs

Crab Cake Salad

Homemade Crab Cakes with Herbed Potatoes, Mango Salsa and a Remoulade Sauce

2 Courses £19 3 Courses £23

Free glass of Mulled Wine or Cider for all guests

