

# 3 COURSE DINING MENU

## STARTERS

### ROASTED RED PEPPER & TOMATO SOUP\* VE

Topped with a festive drizzle of cream & chives.  
Served with Tuscan bread

### SWEET PEPPER BITES V

Sweet peppadew peppers stuffed with  
cream cheese, rolled in breadcrumbs,  
and served with chilli cranberry jam

### REVS PRAWN COCKTAIL\* GF

Served with Tuscan bread and  
a chilli vodka kick

### DUCK LIVER PARFAIT

With caramelised onion  
chutney and croûtes

## MAINS

### ROAST TURKEY & ALL THE TRIMMINGS\*

Served with pigs in blankets,  
sage & onion stuffing, rosemary roasties,  
Chantenay carrots, parsnips,  
sprouts, and gravy

VE & Halal options available

### WILD MUSHROOM & SPINACH TART VE

Served with rosemary roasties,  
Chantenay carrots, parsnips,  
sprouts, and gravy

### SEARED SEA BASS GF

Served with green beans, herby mash,  
and Romesco sauce

### SLOW COOKED BAVETTE STEAK + £3

Cooked in a red wine sauce, served with  
herby mash, green beans, Chantenay carrots,  
and beer infused gravy

## DESSERTS

### CHOCOLATE BROWNIE\* V

Rich chocolate brownie, vanilla ice cream  
and chocolate sauce

VE option available

### TIRAMISU V

With chocolate sauce

### WHITE CHOCOLATE & RASPBERRY ROULADE GF V

With mixed berries and Baileys  
caramel sauce

# REVOLUTION

V Vegetarian VE Vegan GF Gluten Free

\*AVAILABLE AS GLUTEN FREE