

THE BEEHIVE

WE'VE MADE THE FESTIVE SEASON EVEN MERRIER THIS YEAR
BOTTOMLESS PROSECCO & WINE WHEN YOU DINE

Bottomless Festive Menu

STARTERS

- Spiced Parsnip Soup**
Vegetable Crisps, Crusty Bread **(GF) (VG) (V)**
- Chicken Liver Parfait**
Onion Marmalade, Toast **(GF)**
- Classic Prawn Cocktail**
Brown Bread & Butter, Lemon Wedge
- Sautéed Mushrooms**
Tarragon, Poached Egg, Toasted Ciabatta **(GF) (V)**

MAINS

- Traditional Roast Gloucestershire Turkey**
Chestnut & Cranberry Stuffing, Pigs in Blankets, Bread Sauce, Pan Gravy
- Beef & Venison Bourguignon**
Horseradish Mash Potato, Winter Vegetables, Pan Gravy
- Pan Fried Seabass (GF)**
Roasted New Potatoes, Samphire, Sauce Vierge
- Spiced Vegetable Tagine (VG) (V)**
Coriander Couscous
- Braised Pork Belly (GF)**
Fondant Potato, Spiced Apple Purée, Calvados Jus
- Mushroom, Spinach & Oxford Blue Wellington (V)**
Herbed Potatoes, Winter Vegetables

DESSERT

- Traditional Christmas Pudding Brandy Sauce (V)**
- Spiced Winter Berry Bread & Butter Pudding Brandy Cream**
- Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream (GF)**
- Raspberry Frangipane Tart Vanilla Ice Cream (VG)**
- Cheese Board Stilton, Mature Cheddar, Brie, Biscuits, Ale Chutney**

TEA, COFFEE & MINCE PIES

3 COURSES £39.95 // FOOD ONLY £29.95

Dairy free & gluten free available on request.

Please note we do not list all the ingredients. If you have any food allergies, please feel free to discuss this with us in advance

Booking Terms:

- No deposit required. Secure your booking for something to look forward to**
- Valid from Wednesday 2nd December until Wednesday 30th December**
- 2 hours unlimited Prosecco, Red or White Wine whilst dining**
- A 3-course Festive Lunch or Dinner**
- Excludes 25th December 2020**
- Served Monday to Thursday 12pm - 8.30pm**
- Friday & Saturdays 12pm - 3pm & 6pm - 8.30pm**