

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:

50% deposit taken at time of booking. Final payment due 1st November 2021

Valid from Wednesday 1st December until Thursday 30th December

2 hours unlimited Prosecco, Red or White Wine whilst dining

A 3-course Festive Lunch or Dinner

Excludes Christmas Day

Served Monday to Thursday 12pm - 8.30pm