

THE MAVEN

FESTIVE PREVIEW

Monday 25th November - Saturday 30th November

3 COURSES £24.95

STARTER

**TOMATO & ROASTED
RED PEPPER SOUP (VE, GF)**

CHICKEN LIVER PARFAIT (V, N)
Plum Chutney, Toasted Sourdough

TEXTURES OF BEETROOT (V, GF)
Goats Cheese, Honeycomb, Pear

TANDOORI SALMON (GF)
Chilli, Mango Salsa

MAINS

ROAST TURKEY CROWN
Apricot & Chestnut Stuffing, Creamed Mash,
Roast Potatoes, Pigs In Blankets, Yorkshire Pudding,
Roasted Winter Root Vegetables

FEATHER BLADE OF BEEF
Bourguignon Sauce, Creamed Mash, Roast Potatoes,
Yorkshire Pudding, Roasted Winter Root Vegetables

ROAST FILLET OF SALMON (GF)
Celeriac Mash, Puttanesca Sauce, Herb Oil

BEER BATTERED COD
Triple Cooked Chips, Mushy Peas, Tartare, Lemon

NUT ROAST (VE, N)
Apricot Stuffing, Mash, Roast Potatoes,
Roasted Winter Root Vegetables (VE, N)

THE MAVEN BURGER
Smoked Bacon, Confit Onions, Cheddar
Cheese, Gem Lettuce, Tomato, Slaw, Rustic Fries

**THAI VEGETABLE
GREEN CURRY**
Sticky Lime Jasmine Rice, Toasted
Peanuts, Chilli, Spring Onion & Coriander

DESSERTS

STICKY TOFFEE PUDDING (V)
Toffee Sauce, Vanilla Ice Cream

**TRADITIONAL
CHRISTMAS PUDDING (V)**
Brandy Sauce

**CRANBERRY &
AMARETTO BRULÉE (V, GF)**

CARAMEL & CHOCOLATE TART (VE, GF)
Vanilla Mascarpone, Blueberries

V - VEGETARIAN, VE - VEGAN, GF - GLUTEN FREE, N - CONTAINS NUTS
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items. Please note: A 10% discretionary service charge will be added to your bill.