

LET'S GET THINGS STARTED

Potato & Truffle Soup grated organic egg (v) (ve*)(gf*)

Turkey Terrine satsuma, cranberry marmalade & toasted sweet brioche (gf*)

Soft Bard Cheese crispy, breaded, local cheese, beetroot two-way, red chicory & balsamic reduction (gf*)

Pan seared Cornish scallops chorizo sausage & garden pea puree (gf)

Confit Duck & Duck Liver Pâté caramelised orange & red onion marmalade, hand-rolled sourdough toast (gf*)

THE MAIN EVENT

Turkey Parcels & Smoked Pancetta roasted potato, honey roasted root vegetables, savoy cabbage, pigs in blankets & turkey jus (gf)

Roast Scotch Striploin of Beef confit plum tomato, portobello mushroom, dauphinois potato & shallot jus (gf)

Roast leg of Welsh Lamb buttered curly kale, carrot purée, lightly minted gravy (gf)

Oven Roasted Monkfish Tail chorizo & garlic tiger prawns, purple sprout broccoli, cocotte potato, choron hollandaise sauce (v)

Spinach & Chestnut Mushroom Roulade petite ratatouille & cream mushroom sauce (ve)

Mediterranean Vegetable Parcel roasted vegetables & wild mushrooms in a creamy tomato sauce (ve)(gf*)

THE BIG FINISH

Brioche Sticky Toffee Pudding salted caramel sauce & banana ice cream (v)

Raspberry, Lemon & White Chocolate Cheesecake raspberry sorbet

Classic Christmas Pudding brandy sauce & mulled fruits (ve*)(gf*)

Cheese Board & Chutney selection of local cheeses, celery, walnut bread & cheese biscuits (v) (gf*)

Ice Cream & Sorbet Selection (v) (ve*) (gf)

PLUS Sweet Treat & Hot Coffee (v)

A little finisher including a sweet treat from the kitchen & a hot drink of choice

Please call 0121 449 7664 or email hello@thevillagemoseley.co.uk to book!

Some of our dishes or drinks may contain allergens. Please speak to a member of staff when ordering should you require any specific allergen information. (v): vegetarian (ve): vegan (gf): gluten free (*): option available.