

# *That Festive Spirit.*



REVOLUTION

# 2/3 COURSE DINING

IF BOOKING THE 2 COURSE OPTION,  
THIS INCLUDES A MAIN & DESSERT.

## STARTERS

### DUCK LIVER PARFAIT

Caramelised onion chutney and croûtes

### SLOW ROASTED TOMATO & RED PEPPER SOUP **vg**

with chives and rustic baguette

*Gluten-free option available*

### KING PRAWN COCKTAIL

with a Revs chilli vodka kick and rustic baguette

*Gluten-free option available*

### PEPPADEW BITES **v**

Crispy fried pepperdews stuffed with cream cheese  
with a chilli cranberry dip

## MAINS

### ROAST TURKEY & ALL THE TRIMMINGS

Roast turkey breast, pig in blanket, sage and onion stuffing, rosemary roast potatoes, glazed Chantenay carrots, parsnips and sprouts with gravy

*Gluten-free & halal options available on request*

### SLOW COOKED BAVETTE STEAK + £4

Slow cooked bavette steak in a red wine sauce, mashed potato,  
green beans, glazed Chantenay carrots and gravy

### FISH PIE **gf**

Salmon, King Prawns and smoked fish in white wine sauce  
topped with creamy mash potato. Served with green beans  
and glazed Chantenay carrots

### BUTTERNUT, KALE AND APRICOT ROAST **vg**

Topped with a sweet onion marmalade and seeds, served with sage and  
onion stuffing, rosemary roast potatoes, glazed Chantenay carrots,  
parsnips, sprouts and gravy

## DESSERTS

### TIRAMISU **v**

with chocolate sauce

### WHITE CHOCOLATE & RASPBERRY ROULADE **v | gf**

with mixed berries and a Baileys and caramel sauce

### CHOCOLATE BROWNIE **v | gf**

Rich chocolate brownie, vanilla ice cream and chocolate sauce

*Vegan option available*

## REVOLUTION

**V** Vegetarian | **VG** Vegan | **GF** Gluten-free