



hundred monkeys

FESTIVE MENU

Available from 21 November to 4 January

Starter

Seasonal Roasted Butternut and Parsnip Soup (v)

finished with basil oil, served with croutons and fresh sourdough bread.

Wild Boar & Plum Pate

A rich and smooth pate, complemented by homemade plum chutney and crackers.

Pea, Spinach & Ricotta Arancini (v)

Crisp risotto balls filled with pea, spinach and ricotta. Served on a bed of greens with a balsamic glaze and decadent Truffle Mayonnaise.

Cauliflower & Broccoli Tots (v)

Golden-brown tots made from cauliflower and broccoli, served with a sweet 'n' tangy chilli dipping sauce.

Mains

Traditional Turkey Roast

Tender slices of roast turkey served with crispy roasted potatoes, honey-glazed carrots and parsnips, rich homemade gravy, and classic cranberry sauce.

Monkeys' Nut Roast (vegan/gf)

A hearty nut roast loaded with pecan, cashew, chestnut and green lentils, served with roasted potatoes, winter vegetables, and rich vegan gravy.

Luxury Fish Pie (gf)

A comforting pie filled with a selection of fish in a creamy sauce, topped with a smooth potato crust. Served with buttered green beans and a side of mixed green leaves.

Chipotle Chicken Platter

A festive dish of tender roast chicken with a smoky chipotle cheese sauce. Served with sweetcorn coleslaws, mixed leaves, avocado and pomegranate.

The Ultimate Festive Burger

A top-quality Wagyu beef burger with melted brie, crispy onions, pigs in a blanket, and tangy cranberry sauce, in a toasted brioche bun. Served with fries.

Afters

Rhubarb Frangipane Tart

A buttery pastry filled with sweet almond cream and tangy baked rhubarb.

Rich Plum & Apple Crumble

Sweet, spiced plums and apples topped with a golden, buttery crumble. Served with your choice of warm custard or vanilla ice cream.

Festive Brownie Sundae

A decadent dessert layering warm chocolate brownie chunks with scoops of vanilla ice cream, whipped cream and a rich chocolate sauce.

Traditional Cider Christmas Pudding

A classic, spiced Christmas pudding soaked in cider, served hot with your choice of brandy sauce or cream.

2 course: £24

3 course: £29

