MACHINE INN

FESTIVE SUNDAY

TWO COURSES £26 | THREE COURSES £32

STARTERS

Duck Liver Parfait
Cherries, duck skin, sourdough

Carrot & Squash Velouté (VE) (NGO)
Roasted carrot, roasted squash, croutons

Cured Salmon (NGO)
Champagne sauce foam, pickled cucumber, chicory, herb oil

Partridge in a Pear Tree (NGO)
Partridge breast, pickled pear purée, poached pear, partridge sauce

MAINS

All roasts are served with roasted potatoes, braised red cabbage, smashed root vegetables and gravy

Roast Ribeye of Beef
(NGO) *(£4 supplement)*
Served pink, Yorkshire pudding, pork & sage bon-bon, cavolo nero

Turkey (NGO)
Yorkshire pudding, pork & sage bon-bon, cavolo nero, apple sauce

French Trimmed Chicken Breast (NGO)
Yorkshire pudding, pork & sage bon-bon, cavolo nero

Wild Mushroom Risotto (V) (VEO) (NGO)
King oyster mushrooms, pickled chanterelles, mushroom ketchup, crispy mushrooms

Pan-Roasted Sea bass (NGO)
Clams, mussels, caviar, beurre blanc

SIDES

Pork & Sage Bon-Bon £5

Roast Potatoes £5 (NG VEO)

Pigs in Blankets £6 (NGO)

Cauliflower Cheese £6

DESSERTS

Dark Chocolate Mousse (NG)
Brandy cherries, chocolate soil, honeycomb

Sticky Toffee Pudding
Salted Caramel, custard, dates

Christmas Pudding Tart
Mince pie ice cream, brandy cream

NG - Non Gluten NGO - Non Gluten Option V - Vegetarian VO - Vegetarian Option VE - Vegan VEO - Vegan Option DF - Dairy Free
Allergies and dietary requirements, we regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.
If you are in any doubt, please select another dish from our menu.