

## Festive Menu

Full Menu £30 Per Person, Two Courses Only £26.00 Per Person,  
Served Monday to Sunday  
From 27th November to 30th December (excludes Christmas Day)

### **Fresh Roasted Chestnut and Pumpkin Soup (V)**

Served with our homemade bread

### **The Three Pigeons Chicken and Duck Liver Parfait**

Served with chutney and our homemade bread

### **Spring Onion and Halloumi Bruschetta (V)**

Served with carrot and saffron salsa

### **Smoked Salmon, Avocado and Crayfish Salad**

Served with horseradish cream

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### **Traditional Farm Turkey**

Served with pork, apricot and pistachio stuffing, cider and walnut gravy,  
honey roast vegetables and all the trimmings

### **Slow Cooked Pork Shoulder, Shredded & Rolled**

Served with creamy mash potato, roasted vegetables, spicy parsnip crisp  
and apple and sage gravy

### **Festive Winter Vegetable Pie (V)**

Served with roasted potatoes, honey roast vegetables and all the trimmings

### **Pan Fried Fillet of Hake**

Served with butternut squash, mushroom, spinach, chilli and chestnut ragù

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### **Traditional Christmas Pudding**

With brandy sauce

### **Sticky Toffee Pudding**

With hot fudge sauce and vanilla ice cream

### **Chocolate Brownie**

With double cream and cranberry and pear compote

### **Three Pigeons Cheeseboard**

With crackers and homemade chutney

All prices include VAT

All Vegetarian options are indicated with a (V)

We cater for all dietary requirements – please ask a member of staff for details.

Please make a member of staff aware of any food related allergies.

Please be aware that all food in our kitchen may contain traces of gluten and nuts.