

# Johns

Pre-Book  
Your Table  
Now!

## **FESTIVE MENU** from 2<sup>nd</sup> December

### **Homemade Celeriac, Hazelnut & White Truffle Soup** (vn/df/gfo)

Served w/rustic bread

### **Baked Camembert with Sticky Fig Relish** (gfo)

Served w/warm sliced sourdough, Isle of Wight tomatoes & white truffle oil for dipping

### **Slow Cooked Chicken, Mushroom & Herb Casserole**

Served w/warm roasted winter root veg and a chestnut & sage butter or rustic bread

### **The Ultimate Christmas Toastie**

Turkey breast meat, homemade leek, chestnut & sage stuffing, cranberry sauce, melting Emmental cheese & Dijon mustard

### **The Ultimate Plant-Based Festive Toastie** (vn/df)

Our aubergine bacon, homemade leek, chestnut & sage stuffing, cranberry sauce, fresh spinach with a garlic & parsley mayo in griddled sourdough

### **Homemade Festive Quiche & Salad**

Our take on Bubble & Squeak! Honey roast ham, sprout & chestnut quiche served with one of our homemade deli salads

### **Festive Salad Bowl** - Choose 1, 2 or all 3 of our homemade seasonal salads

Roasted fennel, orange & Brussels sprout salad (vn/df/gf), spiced sweet potato w/cranberries & feta salad (v/gf) and crunchy beetroot, celeriac & apple salad (vn/df/gf)

### **Festive Afternoon Tea for 2**

- Turkey, bacon & cranberry sandwiches
- Brie, spinach & sticky fig relish sandwiches
- Homemade quiche – honey roasted ham, sprout & chestnut
  - Free-range Devon pork pie & Christmas pickle
    - Homemade gingerbread brownie
  - 2 mince pies with local farm clotted cream

**Homemade Gingerbread Brownie** (v) served warm w/local clotted cream

**Sticky Stollen Buns** (vn/df) w/brandy glaze, dried cranberries & toasted almonds

Allergens/intolerances/sensitivities - Our produce is prepared in our kitchens which use gluten, peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery, sulphur dioxide and other allergens. Before ordering please speak to our team about your requirements.