

FESTIVE EVENING MENU...

Served from 5.30pm Tuesday to Saturday

During December, parties of 6 or more are kindly requested to order from this menu only, it allows our friendly team to deliver a speedier & more efficient service. Our regular menus will also be available at most times for guests 'popping in' for a casual dinner, subject to reservations. Unfortunately, we are unable to mix menu options throughout December.

Roasted butternut squash & rosemary soup, malted grain tin loaf & salted butter (VO) (GFO)

Sautéed garlic & smoked Cheddar mushrooms, upon herb buttered toasted ciabatta, watercress salad (VO) (GFO)

Smoked salmon & Atlantic prawn salad, lemon & parsley dressing, artisan bread & butter (GFO)

Deep fried Stilton, pear, walnut & chicory salad, creamy garlic dressing (VO)

Rustic ham hock terrine, homemade piccalilli & watercress salad (GFO)

Chefs' smoked mackerel fishcake, heritage beetroot & horseradish cream

Traditional roast breast of turkey, apricot & chestnut stuffing, sea salt roasties, honey roast parsnips, sausage wrapped in smoked bacon, creamy mash, buttered winter vegetables, rich turkey gravy & cranberry sauce (GFO)

Low & slow blade of beef, roasted shallots & carrots, port braised red cabbage, creamy mash, rich red wine gravy (GFO)

Oven baked salmon fillet, herby new potatoes, wilted buttered greens, chorizo, bean & tomato cassoulet (GFO)

The Christmas gourmet burger, 6oz venison burger, parsnip hash brown, smoked streaky bacon, molten Brie & cranberry, artisan port & onion relish, upon a glazed brioche bun with twice fried, hand cut chips

Crispy belly pork, potato rosti, buttered kale, carrot puree, orange, berry & red wine sauce (GFO)

Smoked haddock, creamed cauliflower, horseradish mash, wilted greens, chive & butter sauce (GFO)

Spiced root vegetable nut roast, honey roast parsnips & carrots, buttered winter vegetables, creamy mash, roast herb veggie gravy (VO)

Traditional Christmas pudding, warm brandy sauce & vanilla ice cream (GFO)

Dark chocolate & orange brownie, homemade orange curd, chocolate chip ice cream

Salted caramel & baked pecan cheesecake, honeycomb ripple ice cream

Black forest mess, crushed meringue, kirsch infused cherries, berry ice cream, chocolate sauce & whipped cream (GFO)

Slate of fine cheeses, homemade chutney, grapes, celery batons, fresh salad leaves & savoury biscuits (please add £2) (GFO)

Monday to Thursday 2 Courses... 22.90 3 Courses... 26.90

Fridays & Saturdays 3 Courses... 31.90 includes VIP admission to 'Mansfield's Most Exclusive & Fashionable Late Night Venue', above **andwhynot**

During the festive period, we allocate 2 hours per table from the time of your reservation.

For parties of 6 or more guests, please return your completed pre-order form within 7 days of your booking. To confirm your reservation we require a non-refundable £10 deposit per person. Unlike other restaurants, **andwhynot** does not believe in cheeky 'service charges' We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities. Some dishes may contain allergens, please let us know of any allergies. Full allergy information is available upon request. Our chefs prepare your food freshly for you, therefore they are more than happy to amend most ingredients.

(VO) – Vegetarian option (GFO) – Gluten free option available