

FESTIVE MENU

2 Course £32.00 | 3 Course £39.00

Lunch | Monday - Friday 12.00-14.00
Dinner | Monday - Saturday 18.00 - 21.00

STARTER

WINTER VEGETABLE SOUP (VE,GF)

**SMOKED SALMON AND BROCCOLI
TARTLET (V)**
Rocket Salad

CHICKEN LIVER PATE (E,G,SU)

Fig Chutney, Brioche, Parsnip Crisps

HERITAGE BEETROOT (V)

Whipped Goats Cheese, Olive Tapenade

MAIN

ROASTED FREE RANGE TURKEY (G,M)

Sage and Onion Stuffing, Roasted Potatoes,
Pigs in Blankets, Turkey Jus

BRAISED SHOULDER OF LAMB (G,M)

Fondant Potato, Braised Red Cabbage, Rich
Lamb Sauce

DILL AND LEMON MARINATED SEABASS FILLET (F,G,M)

Prosecco and Caviar Velouté, Fondant Potato

ROASTED WILD MUSHROOM AND SPINACH PITHIVIER (V, G, M, E)

Spiced Tomato Sauce

All Main Courses Served with a Selection of Seasonal Vegetables

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING (V,E,G,M)

Rum and Raisin Ice Cream

DARK CHOCOLATE DELICE (V,E,G,M)

Honeycomb Ice Cream

BISCOFF CHEESECAKE (E,G,M)

Raspberry Puree, Milk Chocolate Sauce

VEGAN LEMON TART (VE,GFA,G)

Please Note: Our kitchens do operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team regarding allergens.

Key: GFA-Gluten Free Available, V-Vegetarian & VE-Vegan Are dishes that can be adapted to suit dietary needs.

CE-Celery, G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide