FESTIVE MENU

starter

main

Cauliflower and Chestnut Soup v

Goats Cheese and Roasted Bell Pepper Tart v with Kalamata olives

Butter Basted Turkey Breast served with a sage and onion stuffing, roast potatoes and seasonal vegetables

Mushroom Wellington v served with roast potatoes, seasonal vegetables, parsley sauce

dessert

Traditional Christmas Pudding served with brandy custard sauce and berry compote

Sherry Trifle sprinkled with milk chocolate shavings Seared Scallop and Prawns served with crispy cauliflower and fresh apple

Salmon en Croûte finished with dill sauce and seasonal vegetables

Selection of British cheese and accompaniments

Mince Pies served with tea and coffee

Please speak to a member of our team if you have a food allergen or intolerance at the time of ordering. Please note this is a sample menu and is subject to change based on the availability of ingredients. v = suitable for vegetarians \mid ve = suitable for vegans