FESTIVE MENU

Served between 1st - 24th & 27th - 30th December

starter

main

dessert

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.

Cauliflower and Chestnut Soup v

Spinach and potato croquettes v avocado puree topped with lime & garlic dressing

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

Roast Pork Loin served with apple roti creamery jus sage glazes heritage carrots

Traditional Christmas Pudding served with brandy custard sauce with berry compote

Sherry Trifle sprinkled with milk chocolate shavings Salmon and Cream Cheese Parcel with a shrimp and lemon dressing

Chestnut and Brussel Sprout Bulgur Wheat Risotto v

Selection of British cheese and accompaniments

v = suitable for vegetarians \mid ve = suitable for vegans