



FESTIVE MENU

3 COURSES FOR £35 PER PERSON

Includes a glass of fizz or orange juice

STARTER

Chicken and apricot terrine GF option available

with spiced fruit chutney and ciabatta toast

Leek, spinach and potato soup VE GF

with herb oil

Thai style cod and prawn fishcake

with sweet chilli mayonnaise, coriander and lime

MAIN

Roast chicken breast

with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Butternut squash, kale and apricot roast VE GF

with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Roast salmon

with gratin potatoes, fine green beans, carrots and tomato, mascarpone and basil sauce

DESSERT

Traditional Christmas pudding VE option available

with brandy sauce

Baked cinnamon swirl cheesecake VE GF

with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with mango and passion fruit sauce

Vegan and gluten free options are available.
Please ask your event organiser for full dietary and allergen information.
Please note, some menu items may change slightly due to supply.
A 12.5% discretionary service charge will be added to the bill

