

FESTIVE MENU

CREAM OF CAULIFLOWER SOUP (VGO)

With curried cauliflower popcorn and coriander oil

VGO: Cauliflower soup with curried cauliflower popcorn (GF)

KING PRAWN AND CRAYFISH COCKTAIL

With avocado and Bloody Mary dressing

HAM HOCK TERRINE WITH HOMEMADE PICCALILLI

With apple gel and toasted focaccia

TRADITIONAL ROAST TURKEY AND CHESTNUT STUFFING

Roast potatoes, pigs in blankets

SEARED SUPREME OF SALMON WITH LEMON HERB CRUST

Crushed potatoes, Champagne butter sauce

PAN FRIED GNOCCHI WITH BABY SPINACH (VGO)

Wild mushrooms, blue cheese sauce

VGO: 'Gnocchi alla Sorrentina' in tomato sauce with cherry tomatoes, basil pesto and mozzarella (GF)

VANILLA CHEESECAKE WITH CLEMENTINES

Cointreau syrup

HOMEMADE CHOCOLATE BROWNIE AND VANILLA ICE CREAM (VGO)

With salted caramel sauce

VGO: Served with vegan vanilla ice cream (GF)

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.

All prices are subject to a discretionary 15% service charge.

(GF) Gluten-free | (VGO) Vegan option available