



CHRISTMAS

FESTIVE DINING MENU

TO START

Winter Vegetable Soup (V)(VE)(GF Opt)

Prawn Cocktail in a Marie Rose Sauce

Served with Bread & Butter (GF Opt)

Breaded Brie (V)

Cranberry Compote, Baby Gem Lettuce

Confit Tomato & Garlic

Bruschetta (V)(VE)(GF Opt)

Basil Oil

MAIN SHOW

Roast Turkey (GF Opt)

Pigs In Blankets, Sage, Pork & Onion Stuffing,
Thyme Roast Potatoes

Pan Fried Salmon Fillet (GF)

Baby Potatoes, Cockle & Laverbread
Cream

Slow Roast Beef (GF Opt)

Yorkshire Pudding, Thyme Roast Potatoes

Three Nut Roast (V)(VE)(GF)

Thyme Roast Potatoes, Vegan Red Wine Jus

All mains are served with syrup roast carrots and parsnips, braised cabbage & brussels sprouts

TO FINISH

Warm Chocolate Brownie (V)(GF)

Clotted Cream Ice-cream, Raspberry Coulis

Chocolate Orange Torte (V)(VE)(GF)

Orange Sorbet, Orange Compote

Poached Pear with Honey

Whipped Mascarpone, Toasted Granola

Traditional Christmas Pudding (V)

Homemade Brandy Sauce

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GF Opt) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES. Please speak to our staff about the ingredients when placing your order.

