





CHRISTMAS MENU

STARTERS

Prawn Cocktail

Parsnip Soup - rustic bread *vg*Bresaola with Poached Pears – rocket leaves

Sweet Potato and Avocado Tartare – red onions, pomegranate, sesame seeds *vg gf*

MAINS

Roast Turkey – pigs in blankets, roast potatoes, seasonal vegetables, gravy

Confit Duck Leg – red cabbage, roasted sweet potato

Jamaican Salmon – green beans, new potatoes, spicy mango salsa

Mushroom Wellington – seasonal vegetables *vg*

DESSERT

Christmas Pudding – cream
Chocolate Brownie
Bramley Apple Tart
Seasonal Fruit Salad *vg gf*

Choice of tea or coffee

Please advise us if you have any allergies or require information on ingredients used. v = vegetarian vg = vegan gf = gluten free *A discretionary service charge of 12.5% will be added to your bill which goes to the staff