

Smoked Chicken & Black Pudding Tian

Piccalilli, Toasted Brioche & Tendril Pea Shoots

Three Cheese Arancini | V Garlic Aioli Dip Sauce

Smoked Salmon & Crab Parcel |GF Dressed Salad Leaves, Chive & Lime Dressing

Spiced Butternut Squash & Carrot Soup |VE, V, GF, DF

Crushed Pumpkin Seeds

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Mains:

Traditional Roast Breast of Turkey with all the Trimmings & Gravy

Pigs in Blanket, Sage & Onion Stuffing & Yorkshire Pudding

Slow Braised Lamb Shoulder Steak | GF, DF Rosemary & Mint Sauce

Grilled Fillet of Lemon Sole |GF Crayfish, Chive Butter Sauce

Baked Aubergine Parmigiana V, GF Goat's Cheese & Napolitano Sauce

All mains served with a selection of seasonal vegetables

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Desserts:

Traditional Christmas Pudding |V Festive Fruits & Brandy Sauce

White & Dark Chocolate Mousse | V (available GF)
Amaretto Biscuits

Baked New York Cheesecake | V Winter Berry Compote & Oreo Crumb

If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information. Whilst we have protocols in place to address the risk of cross-contamination or removal of bones in our food, we cannot guarantee that any product is "100% Free From" these after production, supply, and preparation. Because of this, some dishes may need to be modified to fit your specific needs/requirements. Ask a member of staff for more

V= Vegetarian VE = Vegan GF= Gluten Free DF= Dairy Free

information.

A Cheese Selection with Biscuits, Grapes, Celery & Red Onion Chutney |V (available GF)

Tropical Fruit Salad | VE, V, GF, DF
Blueberry Compote

£79 per adult £35 per child