

# Christmas

## MENU

£38.95 pp

### *For the Table*

Selection of classic mini bread rolls, balsamic, olive oil, hummus, antipasto mix

### *Starters*

**Spiced Roasted Vegetable Soup** - Served with crusty bread v ve\*gf\*

**Classic Prawn Cocktail** - With marie rose sauce, baby gem, cucumber ribbon and crusty bread df gf\*

**Chicken & Pancetta Terrine** - Served with roasted apple, date & damson chutney, toasted bread df\*

**Mediterranean Vegetable Tart** - Served with goats cheese and a spicy tomato chutney (vegan cheese available - please specify when ordering) v ve\*

### *Main Course*

**Roasted Turkey Crown** - With cranberry stuffing, roasted & mashed potatoes, pigs in blankets, roasted vegetables, rich gravy and a Yorkshire pudding gf\*

**Festive Burger** - Beef patty, BBQ pulled turkey with a cranberry & pomegranate relish, stacked in a focaccia with chunky chips and onion rings df\*

**Butternut Squash, Lentil & Almond Wellington** - Served with roasted & mashed potatoes, root vegetables and a redcurrant jus v ve\*

**Salmon Florentine** - Served with creamy mashed potatoes, sautéed greens and an orange & tarragon hollandaise gf\*

### *Desserts*

#### **Classic Christmas Pudding**

**Vanilla Cheesecake** - With a wild berry compote and a blackcurrant sorbet

**Sticky Toffee Pudding Mess** - Crushed meringue, toffee sauce and vanilla ice cream

**Apple & Raspberry Crumble** - Served with biscoff ice cream

**Cheese & Biscuits** (£3 supplement)

**Vegan dessert available - please ask**

Please make a member of the team aware of any allergies or intolerances. Please note, all of our dishes are prepared in a kitchen where cross contamination can occur. Our kitchen does contain nuts, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients.

v - vegetarian available    ve - vegan available    gf - gluten free available    df - dairy free available