

MENUS >

CHRISTMAS CRACKER NIGHTS

STARTER

CHICKEN AND TARRAGON TERRINE, FIG COMPOTE,
SMOKED PEPPERS, TOASTED SOURDOUGH (RGF)

ROASTED VINE TOMATO SOUP, TOMATO AND CHIVE CROSTINI, GARLIC OIL (RGF) (VG)

MAIN COURSE

ROAST TURKEY, PIGS IN BLANKETS, SAGE AND ONION STUFFING, GRAVY (RGF)

HERB CRUSTED SALMON, SAFFRON POTATO CAKE, LIME AND PROSECCO VELOUTÉ (RGF)

MEDITERRANEAN VEGETABLE, SPINACH AND CRUMBLLED FETA WELLINGTON,

BASIL INFUSED POTATO PUREE, RED PEPPER SAUCE (V) (RVG)

DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE (RVG) (RGF) (V)

MILK CHOCOLATE MOUSSE, STEM GINGER SHORTBREAD, HONEYCOMB (RGF) (V)

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR UPON REQUEST

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.