



CHRISTMAS FESTIVE 2024 & PARTY NIGHT

Prawn & smoked salmon mousse (GFA)

Marie Rose sauce, watercress, pickled cucumber, rye crisp

Pressing of ham hock (GF)

Golden beetroot piccalilli, sunflower seeds, rocket

Roasted parsnip soup (GFA) (VEA)

Crispy onion, chive cream & warm onion bread croutons



Sage & onion stuffed rolled turkey escalope (GF)

Roasted potatoes, honey roasted root vegetables, buttered sprouts & bacon wrapped chipolatas

Roast fillet of sea bass (GF)

Chargrilled courgette, crushed basil new potato, shellfish bisque sauce

Vegetable Wellington (VE)

Roasted potatoes, crushed root vegetables, fried brussel sprouts



Christmas plum pudding (VE) (GFA)

Double cream & brandy sauce

Chocolate & cherry pavé

Dark chocolate sauce, poached cherry, mascarpone & chocolate crumble

Raspberry frangipane tart (VE) (NGCI)

Honeycomb, raspberry sauce & coconut yogurt



Coffee & mince pies (GFA)

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

Menu may be subject to small changes based on supply chain, however all information correct at time of going to print.

