



FESTIVE 3 COURSE MENU

Celeriac and leek Soup (v)

Celeriac and leek Soup with a mini bread rolls.

CONTAINS GLUTEN CELERY MILK

Smoked chicken and herb terrine

Pave of smoked chicken and herb terrine served with red pepper sauce and crostini bread accompanied with rocket salad.

CONTAINS GLUTEN

Goat cheese and beetroot fritter (v)

Breaded goat cheese and beetroot Served on fennel and mango salsa drizzled with balsamic glaze.

Contains gluten Milk gluten egg sulphate

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Traditional Christmas Dinner

Slow roasted breast of turkey with bread stuffing, accompanied by chipolata and rosemary sauce, with roasted vegetables and chateau potatoes.

CONTAINS GLUTEN, MILK, CELERY

Cod fillet

Baked Cod fillet served with hollandaise sauce roasted vegetables and chateau potato

CONTAINS FISH EGG MILK

Vegetarian vindaloo (v)

Curry chick peas, butternut squash and spinach topped with tzatziki sauce accompanied with poppadum

CONTAINS DAIRY

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Ginger pear sponge pudding

Ginger, pear & salted caramel sponge pudding with ice cream and toffee sauce.

CONTAINS MILK GLUTEN SOYA EGG

White chocolate and raspberry Cheesecake

A succulent rich white chocolate and raspberry cheese cake celebrate with a raspberry sauce topped with berry.

CONTAINS GLUTEN MILK SOYA EGG

Chocolate cake (v)

Chocolate cake filled and topped with a milk chocolate butter cream ganache served with cream and chocolate sauce.

CONTAINS MILK EGG GLUTEN SOYA

Menu Items subject to change, price includes service and VAT
Unfortunately it is impossible for us to guarantee no traces of nuts in items purchased from suppliers