



FESTIVE 3-COURSE MENU

Roasted Pumpkin Soup (v)

Roasted Pumpkin Soup with a mini bread roll.

CONTAINS GLUTEN CELERY MILK (Vegan alternative available)

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 DAIRY EGG SULPHITES

Traditional Christmas Dinner

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

CONTAINS GLUTEN, MILK, CELERY

Sea bass fillet

Grilled Sea bass fillet served with hollandaise sauce, roasted vegetables and chateau potatoes

CONTAINS FISH EGG MILK

Steak au Poivre

10 Oz sirloin steak served with green peppercorn sauce roasted vegetables and chateau potatoes

CONTAINS MILK

Vegetarian vindaloo (v) (G)

Chickpeas, butternut squash and spinach curry topped with tzatziki sauce, accompanied with a poppadum

CONTAINS DAIRY (Available as Vegan)

Traditional Christmas pudding

Served with a classic brandy sauce

CONTAINS GLUTEN MILK

White chocolate and raspberry Cheesecake

A rich white chocolate and raspberry cheese cake celebrate with a cherry amaretto coulis.

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

Vegan Sorbet or Fruit Salad available on request.