

Roasted Parsnip Soup (vegan, gf)
Creamy and lightly spiced, topped with crispy shallots

Baked Brie with Cranberry (vegetarian)
Served warm with toasted sourdough

Chicken Liver Pâté (gf option available)
With red onion chutney and sourdough

Prawn Cocktail (gf)
Served with lettuce and lemon

Traditional Roast Turkey (gf option available)
With pigs in blankets, roast potatoes, stuffing, seasonal vegetables & gravy

Root Vegetable & Chestnut Loaf (vegan, gf)
Served with roast potatoes, braised red cabbage & vegan gravy

Baked Salmon with Herb Crust (gf)
On creamy mash with buttered leeks and lemon butter sauce

Braised Beef & Red Wine Stew (gf)
Slow-cooked with winter herbs, root vegetables & creamy mash

Classic Christmas Pudding (vegan option available)
With custard or vegan vanilla ice cream

Chocolate Orange Torte (vegan, gf)
Rich, dark and festive

Black Forest Cheesecake (vegetarian, gf)
Rich and smooth with kirsch flavour mousse

Cheese Board (vegetarian, gf option available)
A selection of cheeses with chutney, fruit & crackers