



FESTIVE DINNER MENU

| £55PP |

STARTERS

SPICED PUMPKIN SOUP / Pumpkin Seed Pesto, Herb Oil (Veg)(GF)

PRAWN & CRAB COCKTAIL ROLL / Cocktail Emulsion, Coriander

BEETROOT CURED SALMON / Herb Creme Fraiché, Frisee (GF)

MAINS

ROASTED TURKEY PARCELS / Bacon, Sage & Onion Stuffing

LEMON SOLE / Seaweed & Lemon Butter (GF)

PITHIVIER / Root Vegetable Filling (Veg)(GF)

SIDES

ROASTED POTATOES / Thyme, Confit Garlic (Veg)(GF)

ROASTED CARROTS & PARSNIPS / Maple Syrup (Veg)(GF)

GRAVY (Veg)

ROASTED BRUSSEL SPROUTS

DESSERTS

CHRISTMAS PUDDING / Cognac Infused Custard

CHOCOLATE TART / Coconut Ice Cream (Veg)

PAVLOVA / Winter Berries, Pistachio Crumble (GF)

ADD ONS

PIGS IN BLANKET +£4PP

YORKSHIRE PUDDING +£2PP

PICKLED RED CABBAGE +£3PP