



# Christmas Menu 1

£37.5

## Starter

*Roasted Butternut Squash Soup (vegan)*

or

*Halloumi Fries Served with cranberry and orange chutney (gf/vg)*

or

*Duck Rillettes, Cornichons, & Bread*

## Main Course

All main courses are served with seasonal root vegetables, a garlic clove, and our roasted garlic and rosemary new potatoes and winter vegetables OR fries.

*Pulled Rotisserie Chicken Baguette Sage & onion stuffing, cranberry sauce, gravy.*

or

*Glazed Christmas Salmon Honey & thyme glazed (gf/df)*

or

*Nut roast (vegan)*

## Dessert

*Three Cheese Board (vg) (+£3.50/person)*

or

*Mince Pie and Brandy Butter*

or

*Dark Chocolate Ganache Tartelette (vegan)*

or

*Orange & Spice Crème Brûlée (vg)*

# POULET

gf = gluten free / df = dairy free / vg = vegetarian



# Christmas Menu 2



## Starter

*Smoked Salmon and Cream Cheese Roulade* Dill cream cheese, served with winter herbs

or

*Chicken Liver Pâté* Served with warm brioche and spiced pear chutney (gf)

or

*Roasted Butternut Squash Soup* (vegan)

or

*Winter Beetroot and Carrot Salad* with crumbled Stilton, spiced honey and candied walnuts (gf/vg)

## Main Course

*All main courses are served with seasonal root vegetables, a garlic clove, and our roasted garlic and rosemary new potatoes and winter vegetables OR fries.*

*Rôtisserie Porchetta* And choice of: Traditional Gravy OR Mulled Wine Jus (gf/df) (gf/df)

or

*½ Traditional Rôtisserie Chicken* And choice of: Traditional Gravy OR Mulled Wine Jus (gf/df)

or

*Glazed Christmas Salmon* Honey & thyme glazed (gf/df)

or

*Nut Roast* (vegan)

## Desserts

*Three Cheese Board* (vg) (+£3.50/person)

or

*The Favourite Poulet Canelé* (vegan available)

or

*Mince Pie and Brandy Butter*

or

*Orange & Spice Crème Brûlée* (vg)

# POULET

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