

ISAAC'S



STARTERS

Coppa, prosciutto, mortadella, salami, chutney, baguette (G/SD/S)

Ham hock & pickled carrot terrine, apple & cider chutney, brioche toast (MI/G/S)

Beetroot cured salmon, celeriac remoulade, pumpernickel bread (F/E/MI/G)

Greek mixed olives, gherkins, pickled red cabbage, mixed leaves, cherry tomatoes, dressing, oils

MAINS

Slow braised brisket of beef, chestnut mushroom and pancetta jus (SD/C)

Stuffed leg of turkey, sausage meat & cranberries, roasted turkey gravy (G/MI/SD)

Roasted Butternut squash and sage gnocchi, pumpkin seed (S)

Loaded roast potatoes, gravy, cranberry, sage and onion stuffing (G/SD/S)

Maple glazed root vegetables

Steamed broccoli & brussels sprouts

DESSERT

Chocolate torte, banana and passionfruit (VE)(S)

Vanilla crème Brûlée, stem ginger biscuit (E/MI/G)

Christmas pudding, brandy anglaise, soaked raisins (E/SD/G/MI/S)



Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.