



# *Festive Menu*

**£32.5 Per person**

Selection of bread rolls with butter

## **STARTER**

Chicken and duck Ballantine, puy lentil and radicchio salad

Sea food cocktail, Marie Rose sauce

Carrot, orange and lemon grass soup (V)

Slow roast bell pepper, stuffed marinated vine tomatoes, rocket and  
pine nut pesto (V)

## **MAIN**

Traditional roast turkey and ham, sage and apricot chestnut pork stuffing,  
served with tarragon gravy and Cranberry sauce

Roasted Cod, garlic and parsley crumbs, toasted gnocchi with mushrooms and  
lemon butter sauce

Maple roast pumpkin and pecan, pearl barley risotto with  
spinach and goats cheese

Panache of vegetables and Rosemary roast potatoes served to the table

## **DESSERT**

Mascarpone espresso Tiramisu (V)

Red wine and rosemary Poached pear with amaretto clotted cream (V)

Panettone bread and butter pudding with brandy vanilla custard cream (V)

Freshly sliced fruits and berries (V)

Tea and coffee with mince pies

For those with dietary or food allergies, please ask to speak to a member of the team.

Prices include V.A.T. at the current rate where applicable

A discretionary service charge of 12.5% will be added to your bill.

