



Festive Menu

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.

