



STARTERS

ROASTED PARSNIP AND SQUASH SOUP
with ciabatta (VE) (DF) (GF Available)

CHILLI AND GARLIC KING PRAWNS
with toasted bread

CHICKEN LIVER PARFAIT
with red onion chutney and toasted croutes

MARINATED HERITAGE TOMATOES BRUSCHETTA
(VE) (DF) (GF Available)

MAINS

ROASTED TURKEY BALLANTINE
*with festive trimmings and stuffed with
cranberry and pork farce*

ROASTED SALMON SUPREME
with tenderstem broccoli, champ potatoes and hollandaise

ROASTED BELL PEPPER, STUFFED
WITH ROASTED VEGETABLE COUS COUS
served with spiced pepper sauce (V) (DF) (GF available)

BRAISED BLADE OF BEEF
creamy mash, green beans, rich red wine sauce

DESSERTS

CHEFS' TRIO OF MINI DESSERTS

APPLE CRUMBLE WITH CUSTARD

CHRISTMAS PUDDING
served with brandy sauce

TROPICAL FRUIT SALAD
served with sorbet (VE) (GF) (DF)

VE= Vegan GF= Gluten Free DF= Dairy Free

£34.95PP 2 COURSES - £39.95PP 3 COURSES

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS
IF YOU HAVE AN ALLERGY, PLEASE STATE THIS TO A MEMBER OF STAFF