



CHRISTMAS PLATED MENU

STARTERS

Christmas Spiced Roast Pumpkin Soup (465cal)
focaccia croute

Beetroot Cured Salmon (556 cal)
dill cream, green apple, fennel salad, cranberry gel

Ham Hock & Pea Terrine (524 cal)
pickled vegetables, garlic ciabatta croute, caramelised onion & cranberry dressing

MAINS

Roasted Stuffed Turkey Breast (896cal)
stuffed with sage & onion stuffing, wrapped in bacon, rosemary roast potatoes, seasonal vegetables, cranberry sauce, rich gravy

Beef Short Rib (864cal)
tender beef short rib cooked in rich red wine gravy, rosemary mashed potato, seasonal vegetables, Yorkshire pudding

Panfried Fillet of Salmon (786cal)
topped with indulgent vodka cream sauce, roast potatoes, winter vegetables, tender stem broccoli

Nut Roast with Maple Glaze (786cal) (VE)
root vegetables, oats, seeds & combined nut roast, rosemary roast potatoes, seasonal vegetables, rich gravy

DESSERTS



Christmas Pudding (580cal)
cognac cream, red berries

Caramel Apple & Brie Tartlet (426cal)
apple, softened brie, puff pastry, caramel sauce, vanilla Chantilly

Gingerbread Latte Mousse (582cal)
gingerbread biscuit, creamy caffè latte mousse, caramel sauce, biscotti crumbs

Raspberry Panna Cotta (456cal) (VE)
raspberry crematta, hazelnut granola, chocolate crumbs

Festive Mince Pies (62cal)



All our food is prepared in a kitchen where all or some of the listed food allergens are present.
(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites)
If you have a food allergy or intolerance, please let us know before ordering.