



Christmas Menu

STARTERS

Served with a rustic bread basket (NGA)

CLASSIC PRAWN COCKTAIL

Juicy prawns served on a bed of crisp lettuce with a tangy Marie Rose

CHICKEN LIVER & BRANDY PÂTÉ

Smooth, rich pâté infused with brandy, served with a spiced chutney

LEEK & POTATO SOUP (VG) (NGA)

A comforting, creamy soup with herb croutons

MAINS

TRADITIONAL ROAST TURKEY

Tender slices of roast turkey served with seasonal root vegetables, crisp roast potatoes, Yorkshire pudding, sage & onion stuffing, pigs in blankets and a rich gravy

ROAST PORK LOIN WITH CRACKLING

Succulent roast pork accompanied by seasonal root vegetables, Yorkshire pudding, sage & onion stuffing, pigs in blankets, crispy roast potatoes, and a rich gravy

BAKED SALMON FILLET (NG)

Oven-baked salmon fillet with crushed herb potatoes, courgette ribbons, and finished with a lemon and caper butter sauce

ROASTED BEETROOT WELLINGTON (VG) (NG)

A roasted beetroot and mushroom duxelles in flaky pastry, served with seasonal root vegetables, roast potatoes, and a rich gravy



DESSERTS

TRIPLE CHOCOLATE CALYPSO (V)

An indulgent chocolate dessert featuring layers of rich cocoa flavours, served with whipped cream

TRADITIONAL CHRISTMAS PUDDING (VGA) (NGA)

A festive classic, served warm with a silky brandy sauce

VANILLA CHEESECAKE (V) (NG)

Creamy vanilla cheesecake topped with a warming cinnamon-spiced berry compote

(V) Vegetarian, (VG) Vegan, (NG) No Gluten Containing Ingredients.
Vegan (VGA) and non-gluten (NGA) alternatives available.

This menu is subject to change due to product availability. Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives. Please ask our staff for further information. **Allergens** - if you have a specific allergen requirement please ask our team for information on the dishes in this menu. Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.