



Festive Dinner Menu

2 Courses: 34.00 | 3 Courses: 40.00

Winter Vegetable Soup

Herb Croutons (VGN)

Ham Hock Terrine

Caramelised Red Onion Chutney, Toasted Sourdough

Classic Prawn Cocktail

Lemon Wedge (DF)

Charred Watermelon & Vegan Feta

Pomegranate, Rocket (VGN)

Traditional Turkey

Roast Potatoes, Festive Vegetables, Pigs in Blankets, Apricot Stuffing, Turkey Gravy (DFOR)

Oven Baked Salmon

Hollandaise, Roasted New Potatoes, Braised Leek (DFOR)

Roasted Root & Puy Lentil Lattice

Roasted New Potatoes, Vegan Gravy (VGN)

Honey Glazed Ham

Roast Potatoes, Festive Vegetables, Pigs in Blankets, Apricot Stuffing, Madeira Sauce (DFOR)

Traditional Christmas Pudding

Crème Anglaise (VGNOR)

Clementine Cheesecake

Yuzu & Ginger Gel

Yule Log

Vanilla Cream (V)

Coconut & Mango Pannacotta

Cinnamon crumb (VGN)

Tea, Coffee & Mince Pies