

A GLASS OF FESTIVE FIZZ
SERVED TO YOUR TABLE UPON ARRIVAL

STARTERS

Lightly Smoked Celeriac Velouté V
With shredded apple and a stilton rarebit

Norwegian Prawn and Crayfish Cocktail GF*

Chicken Liver, Orange and Cranberry Pate GF*
With peppered watercress salad, plum chutney and toasted brioche

Twice Baked Emmental Cheese Soufflé V
With slow-baked plum tomatoes, watercress, white onion puree and herb oil

Melon, Avocado and Pink Grapefruit Salad V VE GF*
With a raspberry vinaigrette

MAINS

Traditional Roast Turkey GF*
Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy. Served with cranberry sauce

Roast Rump of Beef GF*
Homemade Yorkshire puddings, goose fat roasted potatoes, honey roast parsnips and red wine and onion jus. Served with horseradish cream

Butternut Squash, Parsnip and Beetroot Filo Parcel V VE*
Served with rosemary roast potatoes and caramelised garlic jus

All of the dishes above are served with a melange of seasonal vegetables including Brussels sprouts, carrots, swede, cauliflower cheese and French beans

Pan Fried Seabass with Herb Risotto GF*
Served with bacon and shallot roasted sprouts, crispy prosciutto and tarragon jus

DESSERTS

Traditional Steamed Christmas Pudding V GF*
Served with brandy sauce

Pave of Chocolate 'Textures' V
Chocolate brownie base, crisp milk chocolate praline, chocolate truffle mousse, cherry compote and vanilla ice cream

Salted Caramel and Vanilla Tartlet
With fresh redcurrants and an espresso Anglaise

Vegan Sundae V VE
Vanilla ice cream, blueberry compote, chocolate brownies, honeycomb and whipped cream

Cheese Selection V
Cashell blue, red Leicester, Wensleydale and cranberry, Somerset Brie with apple and ale chutney, water biscuits and Granny Smith apple

COFFEE AND FESTIVE TREATS

CHILDRENS MENU

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STARTERS

Melon 'Smile' V VE* GF*
With a selection of fruit and strawberry coulis

Cream of Tomato Soup V GF*
With star croutons

Grilled Chicken GF*
With crispy vegetables and mint yoghurt dip

MAINS

Traditional Roast Turkey GF*
Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, peas and a roast turkey gravy

Roast Rump of Beef GF*
Homemade Yorkshire puddings, goose fat roasted potatoes, peas and roast gravy

Tomato Pasta Bake V VE
Broccoli, sweetcorn, spinach, courgette and pasta in a rich tomato sauce, glazed with vegan cheese and crispy tortilla chips

DESSERTS

Steamed Christmas Pudding V
Served with custard

Selection of Ice Cream V VE* GF*
Choose 3 scoops from: *chocolate, vanilla or strawberry* topped with wafers and sprinkles

Profiteroles and Vanilla Ice Cream V
With chocolate and toffee sauce

Chocolate Brownie Sundae V VE*
Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce

HOT CHOCOLATE AND FESTIVE TREATS

Menu subject to change