

HAVE YOURSELF A
**MERRY
LITTLE
CARNIVAL**

CHRISTMAS DAY 2022
FOR KIDS



On Arrival

Crudit  & Dips V VG

Bread, carrot & cucumber sticks with red pepper hummus.

Main Courses

Mac & Cheese V

Pasta baked in a cheese sauce.

Roast Beef

Served with roast potatoes, seasonal vegetables, gravy & horseradish sauce.

Roast Turkey

Served with stuffing, roast potatoes, seasonal vegetables, gravy & cranberry sauce.

Fish Goujons

With peas & sweetcorn.

Burger

4oz prime beef burger in a soft bun with plum tomato, lettuce & fries.

After Dinner

Chocolates to finish

Starters

Mushroom & Chestnut Soup V VG

ask for GF Served with baguette.

P t  ask for GF

Served with baguette.

Prawn Cocktail ask for GF

North Atlantic prawns, served on a bed of gem lettuce with Marie Rose sauce & lemon.

Garlic Baguette V

Desserts

Baked Cheesecake V

Baked cheesecake topped with a mulled spiced berry compote.

Ice Cream V

Three scoops of salted caramel ice cream served with chocolate sauce.

Ice Lolly V

Apple & Mango or Apple & Strawberry Chilly Billy ice lolly.

Chocolate Orange Fondant V

Melt in the middle, with orange ice cream.

Christmas Pudding V A

Served with brandy sauce.

V Vegetarian

VG Vegan

GF Gluten free

A Alcohol

N Nuts/peanuts

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish. Adults need around 2000 kcal a day. All dishes are prepared & cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products • Some dishes may contain bones • We aren't responsible for stolen or lost items • We may need to substitute an equivalent ingredient or dish subject to availability • Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption • 100% FSC-certified paper, printed with vegetable-based inks • An optional 12.5% service charge will be applied to your bill. 1222C