

3 Course Set Menu

38.95 PER PERSON

Starters

Indulge in Joy

PARSNIP AND SWEET POTATO SOUP (VE)

Served with ciabatta, coriander oil and parsnip crisps.

SWAP ciabatta for gluten free roll. (NG)

HAM HOCK AND PICCALILLI TERRINE

Enjoy with golden pineapple & fireflame chilli jam and crostinis.

PRAWN AND CRAYFISH TOAST

North Atlantic prawns and crayfish tails, dill mayo and smoked salmon served on a toasted brioche.

MUSHROOM AND TRUFFLE ARANCINI (V)

Drizzled with pesto and herb oil.

Mains

Just for you

SLOW COOKED BEEF (NG)

British beef slow cooked for 5 hours served with Dauphinoise potatoes, rich red wine sauce, pig in blanket and sage & onion stuffing.

FILLET OF SEA BASS

With crispy pan-fried gnocchi, spinach and 'nduja butter. Topped with lobster sauce and samphire.

Served with honey roast carrots and parsnips, festive spiced braised red cabbage and miso glazed sprouts.

TURKEY AND SMOKED HAM HOCK CHRISTMAS PIE

Served with creamy mashed potatoes and rich gravy. Topped with pork & sage stuffing and a pig in blanket.

GO VEGAN with a Symplicity 'Beef' & Onion Pie. (VE)

FESTIVE GREENHOUSE BURGER (VE)

Meat free 'beef' patty, festive slaw, cranberry mayo, vegan cheese, sage & onion stuffing, not 'pigs' in blanket. Served with fries.

ROAST TURKEY

With Dauphinoise potato, rich gravy, pork & sage stuffing and a pig in blanket.

Desserts

Something sweet

PANETTONE BREAD AND BUTTER PUDDING (V)

Dark chocolate and mixed fruit panettone layered with eggnog custard, caramel and gingerbread syrup.

CHEESE BOARD (V)

Trio of Brie, Cheddar and blue cheeses.

BLACK FOREST TRIFLE (V) (NG)

Layered Black Forest brownie, whipped mascarpone and black cherry compote finished with a glacé cherry.

GO VEGAN with vegan ice cream and cream. (VE) (NG)