

3 Course Set Menu

SAMPLE MENU

Starters

Celebrate with every bite

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 & fireflake 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 coriander oil.

Mains

Festive Flavours

All mains served with honey roast carrots and parsnips, festive spiced braised red cabbage and miso glazed sprouts. Excluding festive greenhouse burger:

SLOW COOKED BEEF

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

GO NON-GLUTEN with gluten free stuffing. (NG)

TURKEY AND SMOKED HAM HOCK CHRISTMAS PIE

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

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

FILLET OF SEA BASS

With crispy pan-fried gnocchi, spinach and n'duja butter. Lobster sauce and samphire.

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, sage & onion 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.

BLACK FOREST TRIFLE (V) (N) (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) (N) (NG)

CHEESE BOARD (V)

Brie, Cheddar and blue cheeses.

Adults need around 2000kcal a day. If you have a food allergy or are sensitive to certain ingredients, please ask a manager for assistance.

(V) Vegetarian (VE) Vegan (N) Contains nuts (NG) Non-gluten containing ingredients

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals. Not all allergens are listed on the menu. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. A full list of ingredients used in each dish is available for your peace of mind. An optional service charge of 10% will be added to your bill. All tips and service charge will be shared between the team. All offers can be removed at any time (without notice) and are not available on a bank holiday or the day before a bank holiday. Timings of our offers may vary per site.