

2 COURSE AND 3 COURSE MENU

STARTERS

PRAWN TACO

Mexican spiced prawns, salsa verde, festive slaw, cranberry and chipotle ketchup. 372 kcal

HAM HOCK AND

MUSTARD TERRINE GFO

Maple glazed ham hock terrine, apple and date chutney, mini French toast. 434 kcal

GOATS CHEESE TART V

Herb crusted baked goat's cheese, caramelised onions, wilted spinach, shortcrust pastry case, beetroot glaze. 278 kcal

CREAM OF MUSHROOM

SOUP V VEO GFO

Warm ciabatta. 252 kcal

MAINS

SLOW COOKED BEEF

British beef, slow cooked for 5 hours, dauphinoise potatoes, button sprouts, honey roast baby parsnip and carrots, rich red wine sauce. 1100 kcal

FRESH COD SUPREME

Golden sliced potato cake, button sprouts, honey roast baby parsnip and carrots, light creamy lobster sauce. 1040 kcal

CAULIFLOWER KATSU VE

Crispy fried cauliflower, katsu curry sauce, fluffy rice. 551 kcal

TURKEY BAO BUNS

Pulled turkey, sage and caramelised onion, cranberry and chipotle ketchup, pickled carrot and red cabbage, in a light and fluffy steamed bun. Served with sweet potato fries. 1000 kcal

DESSERTS

HAZELNUT AND PRALINE

BROWNIE V N

Vanilla mascarpone. 377 kcal

MANAHATTA MESS

Smashed meringue, vanilla pod ice cream, winter berry compote. 405 kcal

XMAS PUDDING

BROWNIE VE N

Vegan ice cream. 159 kcal

BRITISH CHEESE BOARD V

Brie, Cheddar and blue. 550 kcal

ADULTS NEED AROUND 2000 KCAL 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 GF GLUTEN FREE
VEO VEGAN OPTION AVAILABLE GFO GLUTEN FREE OPTION AVAILABLE

