



3 COURSE FESTIVE MENU

£33.95PP

Starters

SALMON TACOS

Beetroot cured salmon, festive slaw, salsa verde, lime & chipotle mayo. 474 kcal

HAM HOCK TERRINE

Maple glazed ham hock terrine, toasted crostini. 434 kcal

GOATS CHEESE TART

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

CREAM OF MUSHROOM SOUP

Warm ciabatta. 341 kcal / GF 259 kcal / VE 252 Kcal

Mains

SLOW COOKED BEEF

British beef slow cooked for 5 hours, dauphinoise potatoes, button sprouts, honey roast carrot and piccolo parsnips, rich red wine sauce. 1100 kcal

ROAST COD

Fresh cod supreme, hasselback potatoes, button sprouts, honey roast carrot and piccolo parsnip, light and creamy lobster sauce. 760 kcal

FESTIVE PLANT BURGER

Meat free 'beef' patty, festive slaw, cranberry mayo, vegan cheese, sage & onion stuffing, not 'pigs' in blanket. 1319 kcal

TURKEY BAO BUNS

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

Desserts

HAZELNUT AND PRALINE BROWNIE

Vanilla mascarpone. 733 kcal

CHRISTMAS PUDDING BROWNIE

Vegan ice cream. 598 kcal

MANAHATTA MESS

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

CHEESE BOARD

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.

 VEGETARIAN  VEGAN  CONTAINS NUTS  GLUTEN FREE

 VEGAN OPTION AVAILABLE  GLUTEN FREE OPTION AVAILABLE

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.