

FESTIVE EVENING MENU

STARTERS

Honeyed Parsnip Soup (VG)
With thyme oil & parsnip crisps

Chicken, Apricot and Pancetta Terrine (G)
With apricot & ginger chutney, rocket & pickled ginger

Goats Cheese, Pear & Roasted Seed Tartin (D, V)
With slow dried tomatoes & balsamic glaze

Cheddar, Chive & Mustard Soufflé (G, D, V)
With sweet pepper & tomato coulis

MAINS

*All mains are accompanied with roast potatoes,
glazed parsnips and seasonal vegetables*

Turkey, Bacon & Stuffing Roulade
With red currant jus

Bouillabaisse with Baked Sea Bream
With samphire

Squash, Cumin & Lentil Wellington (G, VG)
With tahini, charred sprouting broccoli & a tomato sauce

Lamb Rump
With sweet potato purée, red wine & rosemary gravy

DESSERTS

Traditional Christmas Pudding (D, V)
With brandy cream

Chocolate & Orange Torte (VG)
With a berry compote

Crème Brulee (D, V)
With shortbread biscuit

TO END

Tea & Coffee with a Mince Pie

3 COURSES FOR £45.95 | PRE ORDER REQUIRED

VG - Vegan | V - Vegetarian | D- Contains Dairy |
G - Contains Gluten | GFA - Gluten Free Available

FESTIVE LUNCH MENU

STARTERS

Honeyed Parsnip Soup (VG)

With thyme oil & parsnip crisps

Chicken, Apricot and Pancetta Terrine (G)

With apricot & ginger chutney, rocket & pickled ginger

MAINS

*Both mains are accompanied with roast potatoes,
glazed parsnips and seasonal vegetables*

Turkey, Bacon & Stuffing Roulade

With red currant jus

Squash, Cumin & Lentil Wellington (G, VG)

With tahini, charred sprouting broccoli & a tomato sauce

DESSERTS

Traditional Christmas Pudding (D, V)

With brandy cream

Chocolate & Orange Torte (VG)

With a berry compote

**2 COURSES FOR £21.95 |
PRE ORDER REQUIRED**

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G - Contains Gluten | GFA - Gluten Free Available



WORKING LUNCH FESTIVE MENU

Buttermilk Chicken Wings (G, D)
With chilli dipping sauce

Mini Yorkshire Puddings (G, D)
Filled with:
Beef with horseradish & crème fraiche
Chicken with onion & red currant jam

Whipped Feta and Mint Pastry Cup (G, GFA, VG)
Topped with pickled cucumber & pomegranate

Cranberry & Brie Wantons (G, D, V)
Topped with pickled cucumber & pomegranate

Dirty Roasties (D)
Choose from:
Roast potatoes with a topping of turkey & bacon bits, cheddar & onion mayonnaise
Roast potatoes with vegan feta, plant based chicken & chipotle mayonnaise (VG)

Assortment of Sandwiches (G, D)

Selection of Mini Desserts (G, D, V)
Mini Mince Pies
Dark Chocolate Truffle

£25.00 PER HEAD

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G - Contains Gluten | GFA - Gluten Free Available