

STARTERS

CHICKEN LIVER PÂTÉ RED ONION MARMALADE BRIOCHE BREAD

SMOKED SALMON MOUSSE, PICKLED CUCUMBER, CHARD CUCUMBER, RADISH SALSA OATCAKES, TRUFFLE AIOLI (GF)

RED LENTIL SOUP (V)

MAIN COURSES

TURKEY WITH ALL TRIMMINGS, BRUSSEL SPROUTS, ROAST POTATOES, PIGS IN BLANKETS, HONEY ROASTED PARSNIPS, CARROTS, SAGE AND CRANBERRY STUFFING, JUS (GF)

PAN-FRIED FILLET OF COD, HERB CRUSHED POTATOES, SAMPHIRE, CARROTS, SAFFRON, MUSSELL CREAM SAUCE (GF)

BUTTERNUT SQUASH AND LENTIL WELLINGTON, SPROUTS, CARROTS, MASHED AND ROAST POTATOES PARSNIPS, SALSA VERGE (V)

DESSERTS

CHRISTMAS PUDDING BRANDY SAUCE (V)

COFFEE AND WHITE CHOCOLATE CREAM BRULEE (GF, V)

CHOCOLATE FUDGE CAKE, VANILLA ICE CREAM (GF, V)

FOR ANY ADVICE OR REQUESTS REGARDING ALLERGENS, PLEASE SPEAK TO YOUR SERVER AND WE'LL GET OUR TEAM OF HIGHLY TRAINED AND MOTIVATED CHEF'S TO ALTER OR REDESIGN THE DISH OF YOUR CHOICE