



FESTIVE PARTY NIGHT MENU

Mackerel pâté (GF)

Celeriac rémoulade, watercress & apple salad

Ham hock terrine (GFA)

Golden beetroot piccalilli, sunflower seeds & rocket

Leek & potato soup (V) (GFA) (VEA)

Crispy onions, chive cream & warm onion bread



Sage & onion stuffed turkey escalope (GF)

Crispy roasted potatoes, honey roasted root veg, buttered sprouts & bacon chipolatas

Grilled fillet of seabass (GF)

Roasted cauliflower, grilled courgette & shellfish bisque sauce

Vegetable Wellington (VE)

Crispy roasted potatoes, root vegetables, sprouts & spring onions



Christmas plum pudding (VE)

Double cream brandy sauce

Chocolate & cherry mousse

Dark chocolate sauce, cherry compote, mascarpone & chocolate crumble

Cinnamon & vanilla cheesecake (VE) (NGCI)

Blueberries & coconut yoghurt



Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

V - Vegetarian / VE - Vegan / VEA - Vegan option available / GF - Gluten Free / GFA - Gluten Free Available / NGCI - No Gluten-Containing Ingredients.

Menu may be subject to small changes based on supply chain, however all information correct at time of going to print.