

Festive Lunch & Christmas Party Nights *Menu*

TOMATO & BASIL MOUSSE (VE) (NGCI)

Balsamic onions, nasturium, olive crumb, confit cherry tomato, tomato sherry dressing.

CHICKEN AND APRICOT TERRINE (NGCI)

Pressed confit chicken, with apricot and ginger chutney, sunflower seeds and rocket salad.

ROASTED PARSNIP SOUP (VE) (NGCI)

Finished with a parsnip crisp and a drizzle of fragrant herb oil.



BACON WRAPPED STUFFED TURKEY ESCALOPE (NGCI)

A delicious turkey escalope, stuffed with classic sage and pork onion stuffing, served with crispy roasted potatoes, honey-roasted root vegetables, buttered sprouts, and bacon-wrapped chipolatas and rich festive gravy.

ROAST FILLET OF SALMON (NGCI)

Roasted salmon fillet with chargrilled courgettes, crushed basil new potatoes, and finished with a rich shellfish bisque.

ROAST SWEET POTATO TART (VE) (NGCI)

Roast sweet potato and red onion marmalade, served with tenderstem broccoli, caramelised shallot and crispy kale, arrabbiata sauce.



CHOCOLATE AND ORANGE TORTE (VE) (NGCI)

A rich chocolate tart with a zesty orange twist and a refreshing passion fruit coulis.

NEW YORK BAKED CHEESECAKE

Biscoff crumb and caramel sauce.

RASPBERRY DELICE

With a raspberry compote and white chocolate pearls.



TEA, COFFEE & MINCE PIES

A cup of freshly brewed tea or coffee, served with traditional buttery mince pies filled with a festive fruit mix.

(V) suitable for vegetarians (VE) suitable for vegans (VEA) vegan alternative available (NGCI) non gluten containing ingredients. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

