



MENU

Starters:

Roast Butternut Squash Soup, Toasted seeds, sourdough (V)

Chicken Liver & Brandy Pâté, Caramelised onion marmalade, toasted brioche

Deep Fried Yorkshire Brie, Spiced cranberry & orange compote (V)

Classic Prawn Cocktail, Cocktail sauce, buttered brown bread

Main Courses:

Festive Turkey, pig in blanket, garlic & thyme roast potatoes, maple roast carrots & parsnips, Brussels sprouts with chestnuts, roast gravy

Braised Blade of Beef, Truffle mash, mulled wine braised red cabbage, roasted carrots & shallot

Roast Salmon Fillet Cauliflower velouté, sautéed baby potatoes, tenderstem broccoli, capers

Root Vegetable Nut Roast, Garlic & thyme roast potatoes, maple roasted carrots & parsnips, mulled wine braised red cabbage, onion gravy (VE)

Desserts:

Salted Caramel Profiteroles, Fresh berries, toffee sauce. (V)

Christmas Pudding, Brandy sauce (V)

Chocolate Brownie, Blackberries, white chocolate ice cream (V)

Baileys Cheesecake, Chantilly Cream (V)

Please inform a member of the team of any allergies or dietary requirements.