

Christmas Menu 2021

Classic prawn cocktail with Marie Rose sauce and baby gem GF

Brussels pate, winter chutney & sour dough toast

Asian crunchy salad with a festive sesame seed, orange, and ginger dressing V VG GF DF

Parsnip and apple soup with parsnip crisps V VG GF DF

All served with fresh rolls, GF available upon request



Roast chicken supreme, with pigs in blanket and seasonal stuffing, served with a port jus
DF GF (GF ex. pigs in blanket & stuffing)

Slow cooked beef, with pigs in blanket and seasonal stuffing, served with a port jus DF GF
(GF ex. pigs in blanket & stuffing)

Roasted butternut squash, jam packed with festive flavours, cranberries, red wine, puy lentils,
rosemary & thyme, served with a roasted red pepper sauce GF DF V VG

All dishes served with roast potatoes and seasonal vegetables, suitable for GF DF V VG



Marbled vanilla & raspberry cheesecake, served with clotted cream V

Chocolate delice, served with coconut cream V VG GF DF

Poached pear with a mulled fruit compote & vanilla plant-based ice-cream V VG GF DF

Stilton & Cheddar cheese, served with chutney, celery, grapes, and biscuits V GF

(Gluten free biscuits on request)

V = Vegetarian || VG – Vegan || DF = Dairy Free || GF = Gluten Free

Please note we are NOT a nut free kitchen

Please select a menu suited to your dietary needs