

STARTERS

CAULIFLOWER & CHESTNUT SOUP (VE)

With warmed ciabatta

CUCUMBER & CARROT STICKS (VE)

served with rich tomato sauce

MAINS

TRADITIONAL TURKEY DINNER

An apple, apricot & thyme stuffing crown, a pig in blanket, duck fat roast potatoes, roasted Chantenay carrots, sprouts, broccoli, maple glazed parsnips and rich gravy

BEETROOT TARTE TATIN (VE)

Beetroot & red onion tarte tatin with smashed roasted new potatoes, roasted Chantenay carrots and parsley oil drizzle

DESSERTS

GINGERBREAD CHEESECAKE

With crushed shortbread and a lemon sorbet

CHOCOLATE & ORANGE TART (VE)

Rich and citrusy chocolate & orange tart with vegan ice cream and an orange slice