

FESTIVE PARTY

Menu

2 OR 3 COURSE - £35/£37 PER PERSON

Pre-order only

*A range of drink offers are available,
please speak to a member of the team for more details*

STARTERS

Roasted tomato soup, rosemary sourdough croutons (vg)
Crayfish cocktail, avocado, cherry tomato, Bloody Mary sauce
Pressed ham & parsley terrine, roasted grape piccalilli
Pumpkin, spinach & vegan feta cheese tart, toasted pecans (vg)

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots,
roast sprouts, parsnip purée, goose fat roast potatoes
Festive burger, roast turkey, pork stuffing, cranberry mayonnaise, bacon, brie, skin-on fries
Sirloin steak, Ayrshire bacon & onion gravy, rosemary fries, watercress (£5 supplement)
Roast cod & parsley sauce, Jerusalem artichoke, spinach
Wild mushroom & leek pie, garlic mash, mulled red cabbage, kale pesto (vg)

DESSERTS

Christmas pudding, brandy cream (v)
Chocolate mousse, mulled cherries, honeycomb (vg)
Vanilla & stem ginger cheesecake, mandarin marmalade toasted almonds (v)
Plum & cinnamon pavlova, candied pistachio (v)

TO FINISH

(+£4.5 SUPPLEMENT)

Tea or coffee and mini mince pies

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.