

SUSPICIOUSLY



CHRISTMAS MENU

STARTER

- LEEK & POTATO SOUP, ROSEMARY OIL, TOASTED SEEDS (VG, GFO)
- ARDENNES PORK PATE AND TOMATO CHUTNEY (GFO)
- PRAWN COCKTAIL WITH MARIE ROSE SAUCE (GFO)

ALL SERVED WITH A BREAD ROLL

MAIN COURSE

- HONEY & MUSTARD GLAZED ROAST HAM, REDCURRANT JUS (GF)
- SLOW COOKED BEEF, RED WINE & ROSEMARY GRAVY (GF)
- LENTIL, SQUASH AND CRANBERRY LOAF, RED WINE & ROSEMARY GRAVY (VG, GF)
- OVEN ROASTED SALMON, CREAMY LEMON SAUCE (GF)

ALL SERVED WITH POTATO DAUPHINOISE, BRAISED RED CABBAGE & ROASTED ROOT VEGETABLES (LENTIL LOAF SERVED WITH ROASTED NEW POTATOES)

DESSERT

- NEW YORK BAKED CHEESECAKE, BERRY COULIS (V, GF)
- CHOCOLATE TORTE, CRÈME FRAICHE, BERRY COULIS (V, GF)
- FRUIT SALAD, LEMONGRASS SYRUP, MANGO SORBET (VG, GF)

PLEASE INFORM OUR STAFF OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AND THEY WILL BE HAPPY TO ASSIST IN ANY WAY THEY CAN. DETAILED ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

V = VEGETARIAN N = CONTAINS NUTS VG = VEGAN GF = NO GLUTEN INGREDIENTS
GFO = GF ALTERNATIVE AVAILABLE ON REQUEST