



CHRISTMAS MENU

STARTER

BUTTERNUT SQUASH SOUP, COCONUT YOGHURT, TOASTED CUMIN
(VG, GFO)

ARDENNES PORK PATE & ONION 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, SWEDE 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 & SWEDE LOAF SERVED WITH ROASTED NEW
POTATOES INSTEAD OF DAUPHINOISE)

DESSERT

LEMON TART, BERRY COULIS (V)

CHOCOLATE TORTE, CRÈME FRAICHE, BERRY COULIS (V, GF)

FRUIT SALAD, LEMONGRASS SYRUP, PASSIONFRUIT SORBET (VG, GF)

PLEASE INFORM OUR STAFF OF ANY ALLERGIES BEFORE PLACING YOUR ORDER & 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 = GLUTEN FREE ALTERNATIVE AVAILABLE ON REQUEST