

CHRISTMAS MENU

STARTER

SPICED CARROT SOUP, COCONUT YOGURT, TOASTED CUMIN
(VG, GFO)

ARDENNES PORK PATE AND 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
AND BABY CARROTS (LENTIL & SWEDE LOAF SERVED WITH
ROASTED NEW POTATOES)

DESSERT

LEMON TART, BERRY COULIS
(V, GF)

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 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