



Glass of Prosecco on arrival

## **STARTERS**

Hot Smoked Salmon Roulade

Garden peas, buttermilk & dill oil, feta caviar

Roasted Red Onion & Tomato Soup

Parsnip crisp, cream cheese foam (Vegan, GF)

Chicken Liver Parfait

Plum & port chutney, garlic crostini, pickle radish

## MAIN COURSES

All served with roast potatoes and vegetables

Traditional Roast Turkey

Pigs in blankets

Maple Glazed Pumpkin (Vegan) Seed & Herb Crusted Cod (Pescatarian)

All mains can be made Gluten-free upon request

## **DESSERTS**

Christmas Pudding

Brandy sauce

Chocolate & Orange Mousse

Orange segments, vanilla cream (Vegan)

Vanilla Cheesecake

Salted caramel ice cream (Vegan)

TO FINISH

Coffee, Tea and Mini Mince Pies

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please let us know when making your booking. Fish may contain bones.