

FESTIVE MENU

3 COURSES & GLASS OF BUBBLES £35
2 COURSES & GLASS OF BUBBLES £26

STARTERS

Home Cured Salmon (GF*)

Celeriac remoulade, lemon & caper dressing
Allergens 3 (salmon), 9, 12, 13

Roast Parsnip Soup (VG, V, GF*)

Warm bread, chestnut butter
Allergens 5 (chestnuts), 6 (wheat), 7

Duck & Orange Pate

Brioche Plum Chutney
Allergens 6 (wheat), 7, 9, 11

MAINS

Roast Turkey (GF*)

Roast potatoes, stuffing, seasonal vegetables
Allergens 6 (wheat), 7

Butternut & Lentil Wellington (VG, V)

Seasonal vegetables
Allergens 6 (wheat), 7, 11

Oven Baked Cod (GF*)

Chorizo & bean cassoulet
Allergens 3 (cod), 7

DESSERTS

Christmas Pudding (VG, V)

Brandy sauce
Allergens 6 (wheat), 7, 11

Panna Cotta (VG, GF*)

Winter berry compote
Allergens 7

Chocolate Profiteroles (VG)

Dark chocolate sauce
Allergens 6 (wheat), 7

ALLERGEN INDEX

1. Crustaceans 2. Molluscs 3. Fish 4. Peanuts 5. Nuts 6. Cereals containing gluten 7. Milk/milk products
8. Soya 9. Sulphur dioxide 10. Sesame seeds 11. Eggs 12. Celery & celeriac 13. Mustard 14. Lupins

VG: Suitable for Vegetarians

V: Suitable for Vegans

GF: Suitable for people on a Gluten Free Diet

GF*: Can be adapted to be suitable for people on a gluten free diet, please inform your server