

Festive Menu

Starters

Fresh homemade soup, bread roll and butter
(V) (GF) (6/12)

Chickpea and spinach falafel, sweet pickled cucumber, red cabbage, spring onion
mint yoghurt dip with grilled flatbread
(V) (6/7/9)

Chicken, mozzarella and jalapeno fritters, tahini, red pepper ketchup, baby leaves
(6/7/9/10/11)

Oak smoked salmon & new potato salad, baby salad leaves chive crème fraiche
(GF) (3/7)

Roasted squash and quinoa and superseed salad

Mains

Cumin spiced butternut squash & lentil wellington in filo pastry with tomato &
cranberry tapenade, & mint soya yoghurt (6/8)

Roast Salmon Fillet, tender stem broccoli, sautéed new potatoes and chive butter
sauce (GF) (3/7/9)

Chargrilled Chicken Breast, sticky wing, chard corn, baby spinach, smoked sweet
potato mash (GF) (9/12)

Bronze turkey parcel, sausage, cranberry & sage stuffing, turkey gravy
with traditional trimmings of roast potatoes, braised red cabbage, brussel sprouts
& carrots (9/12)

Cherry Tomato, goats cheese and basil tart, with roasted vegetables (6/7)

Desserts

Rice pudding crumble, seasonal fruits, vanilla ice cream
(V) (7/11)

Victoria sundae, fresh strawberries, Victoria sponge, mixed berry jelly, whipped
cream, strawberry ice cream, berry coulis
(V) (6/7/11)

Fresh fruit salad, mango sorbet
(V) (Ve) (GF)

Rich chocolate fudge cake, crushed hazelnuts and chocolate ice cream
(V) (5/8/11)

Christmas pudding, rum sauce / custard or clotted cream
(5/6/7)

Allergen Index

(V) Vegetarian; (Ve) Vegan; (GF) Gluten Free

1&2-Shellfish; 3-Fish; 4-Peanuts, 5-Nuts; 6-Cereals containing Gluten; 7-Milk/Milk Products; 8-Soya; 9-Sulphur Dioxide;
10-Sesame Seeds, 11-Egg; 12-Celery & Celeric; 13-Mustard; 14-Lupin