

MENU

TO START

Each person to receive the following:

King prawn cocktail, lemon, Marie Rose, paprika (GF) (V)

Pork terrine, cranberry chutney, toasted brioche (CBGF)

Oyster, shallot vinaigrette (GF) (V)

Vegan option:

Beetroot tartare, Brandy poached raisins,
horseradish, chive, croutons (V) (VG) (CBGF)

MAINS TO SHARE

Honey & mustard glazed ham, chipolata (GF)

Christmas turkey, sage & onion stuffing | Chipolata

King Ora salmon en croute, hollandaise (CBGF) (V)

Mushroom & chestnut nut roast (V) (VG)

Charred broccolini, toasted almonds (V) (VG) (GF)

Roasted heirloom carrots, pumpkin puree, pepitas (V) (VG) (GF)

Garlic & rosemary roast potatoes (V) (VG) (GF)

Heirloom tomato salad, basil, cucumber (V) (VG) (GF)

DESSERT

Each person to receive the following:

Christmas pudding, Brandy sauce (V)

Cheese Plate: blue, brie, smoked cheddar,
quince, lavosh, muscatels (V) (CBGF)

Vegan option:

Dark chocolate delice, mixed berry compote (V) (VG) (GF)

(GF) - Gluten Friendly (CBGF) - Can Be Gluten Friendly
(V) - Vegetarian (VG) - Vegan