



CHRISTMAS MENU

3 Course Meal Served with a Prosecco Bellini

STARTERS

Cauliflower cheese
with crispy sage & hazelnut soup (v)

Smoked salmon
with prawns, horseradish drizzle
with zingi lemon honey ginger
dressing

Truffle mushroom
pate with slice of crostini (v)

**Spicy honey glazed
halloumi fig**
with parma ham salad

MAINS

Oven roasted turkey
with onion stuffing, chipolatas
wrapped in bacon, seasonal
vegetables, red wine jus

Seared seabass
with new jersey potatoes, sun-fire
caper & lemon sauce

Vegan ducken
with mushrooms, courgette, red
peppers, basil & aubergine (Ve)-
additional £5 charge

Beef wellington
served with onion stuffing, chipolatas
wrapped in bacon, seasonal
vegetables, red jus - additional £5
charge

DESSERTS

Sticky toffee pudding

Crème brulee

Homemade Christmas pudding

Homemade Cheesecake

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available