

FESTIVE MENU

STARTERS

Chicken, Apricot & Pancetta Terrine Pickled onion, red radish, caperberries, sourdough toast, balsamic glaze

Burrata and Vegetable Caponata (GF) Burrata and mascarpone, vegetable caponata, olive tapenade

> Spiced Winter Vegetable Soup (V) Served with sourdough toast

Tiger Prawns Tagliatelle nest, pea purée

MAINS

Roasted Turkey
Served with pigs in blanket, cranberry
jus, maple roasted root veg

Seared Seabass (GF)
Mash potato, pak choi, capers salsa,
Dijon tarragon cream sauce

Braised Beef Cheeks Mash potato, roasted root veg, sautéed kale

Vegetable Pie (V)
Maple roasted root veg, vegetarian gravy

DESSERTS

Christmas pudding (GF) Brandy sauce, winter berries

Lemon & Ginger Cheesecake Served with raspberry coulis

Limoncello Tiramisu Limoncello sugar syrup, mascarpone cream mousse, lemon curd, amaretti crumb

Tortino Chocolate fondant, vegan vanilla ice cream

V – Vegetarian VE – Vegan | GF – Gluten-Free | GFO - Gluten-Free Option Available
All menu items are subject to availability. If you have any dietary requirements or require any information on any of the declarable food
allergens then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients
that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential for cross-contamination.