



Festive Party Night

CHOICE MENU

Selection of one starter, one main and dessert

TO START

Spiced roasted parsnips soup (Contains: C) **(vg)** 350 kcal

Smoked salmon (Contains: Cr, F) **(gf)** 296 kcal
roasted beets, brown crab emulsion, passion fruit gel, caviar

Ham hock terrine (Contains: G, Mu) 434 kcal
piccalilli gel, pickled cauliflower, crispy bread

TO FOLLOW

Roast turkey breast (Contains: G) 861 kcal
Brussels sprouts, honey roasted parsnips, carrots,
roasted potatoes, pigs in blankets, stuffing, turkey jus

Seared coley (Contains: Cr, F, M) 886 kcal
roasted carrot and swede purée, savoy cabbage, broccoli, shell jus

Miso marinated grilled courgette (Contains: S) **(v, gf)** 321 kcal
spiced quinoa, king trumpet, grilled artichoke

TO FINISH

Christmas pudding (Contains: E, G, M, Su) **(v)** 554 kcal
brandy sauce

Honeycomb cheesecake (Contains: E, G, M, S / May contain: N, P) 786 kcal
chocolate ice cream, caramel sauce

Baked chocolate tart (Contains: E, G, M, S) 534 kcal
clotted cream

(v) Suitable for vegetarian (vg) Suitable for vegan (gf) Gluten free

Adults need around 2000 kcal a day.

Whilst food safety is our highest priority, please note that whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food or drink before you order. Adults need around 2000 kcal a day V = vegetarian; VE = vegan; GF = gluten free. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.