

MENU

STARTER

Sweet potato soup, dill crème fraiche,
bloomer bread. (V) (VG*) (GF*)

Prawn Cocktail, Marie rose dressing, gin
pickled cucumber, bloomer bread. (GF*)

Beetroot and carrot top pesto tart, rocket,
wholegrain mustard dressing. (V)

Chicken liver parfait, honey and thyme
onion jam, Scottish oatcakes.

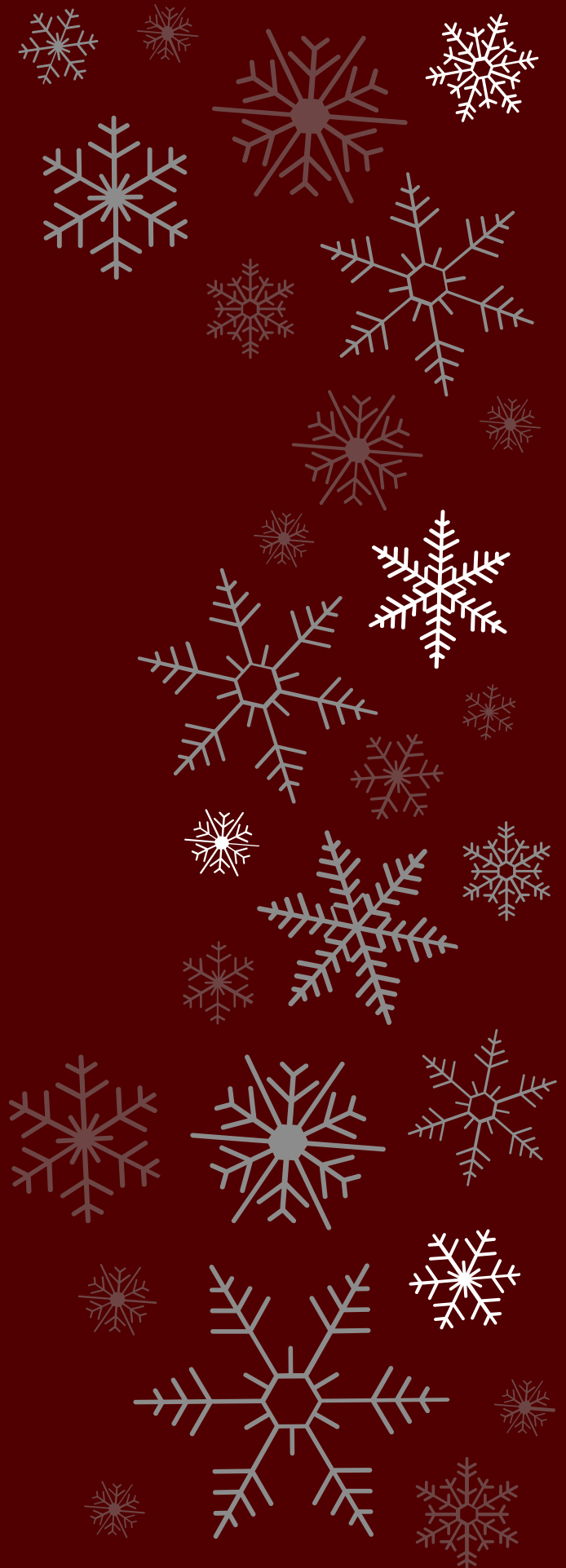
MAIN COURSE

Butter basted turkey crown, all the
trimmings, seasonal vegetables, red wine
herb gravy. (GF-A)

Lemon poached Salmon, confit new
potatoes, tender broccoli, mustard white
wine cream.

Slow cooked beef, sausage and sweet
onion stew, baby carrots, rosemary and
garlic mash.

Butternut, spinach and chestnut roast,
all the trimmings, roast vegetable and
herb gravy. (V) (VG) (GF)



DESSERT

Vanilla cheesecake, meringue shards,
mint and orange syrup. (V) (GF)

Mini Christmas pudding, winter fruits,
cinnamon brandy sauce. (V)

Sticky toffee pudding, salted caramel, vanilla
and ginger cream. (V)

Salted caramel and chocolate biscuit
cheesecake, vanilla ice cream. (VG) (V)

*Vegan and Gluten free alternative's
available.

DRINKS

3 Bottles of Wine **£60** (red/white/rose)

4 Bottles of Prosecco **£100**

4 Beer Buckets **£80**
(SOL/Heineken/Moretti/0% Heineken)

Our dining experience is set up in a long
banquet style, lavished in snow white
covers, decorated with glistening lights and
festive surroundings along with the timeless
Christmas cracker.

