

**CHRISTMAS PRE ORDER**

 **MENU**

 £35.95 per person

 **STARTERS**

Roasted Parsnip Soup with ciabatta (G, M) **GFA VGA**

Duck Rillette served with orange salad & crostini (G, Mu) **GFA**

Baked Camembert served with dipping breads (G, M) **GFA**

Garlic & Chilli King Prawns served on toasted brioche topped with wild rocket (G, M, Cr) **GFA**

**MAINS**

Roasted Turkey, roast potatoes, shredded Brussel sprouts, parsnips, chantenay carrots, stuffing, pigs in blankets, Yorkshire pudding, gravy & cranberry sauce (G, M, E, Su) **GFA**
Short Rib of Beef, mustard mash potato, tenderstem broccoli and a red wine sauce (M, Mu, Su)
 **Can be served with the roast garnish** (G, M, E, Su) **GFA**
Vegetarian Nut Roast, roast potatoes, shredded Brussel sprouts, parsnips, chantenay carrots, Yorkshire pudding & gravy (G, M, E, N, Su) **VGA**
Pan roasted Seabass, herb crushed new potatoes, green beans in a white wine cream & prawn sauce (M, F, Cr)

Wild Mushrooms & Goats Cheese Pithivier with green beans & herb crushed new potatoes (G, M, E)

**DESSERTS**

Classic Christmas Pudding served with brandy sauce (G, M, N, Su) **GFA**

Double Chocolate Yule Log served with winter berries & caramel ice cream (G, M, E)

Rhubarb & Ginger Cheesecake served with raspberry coulis (G, M)

Vegan Chocolate & Salted Carmel Brownie served with forest fruits

Classic Cheeseboard (G, M, C) **GFA**

 **TEA & COFFEE WITH PETIT FOURS**  (Upgrade to speciality coffee - £1.50)

Mince Pies (G, E)
Stollen (G, E)

Allergens: C – Celery, G – Gluten, Cr – Crustaceans, E – Egg, F – Fish, M – Milk, Mu – Mustard, Mo – Molluscs,
N – Nuts, Se – Sesame, S – Soya, Su – Sulphites

**GFA** – Gluten-free option available
**VGA** – Vegan option available