

Festive MENU

THREE COURSES

Celebrate the season with a carefully crafted festive feast.

Please choose one dish from each course.

STARTERS

PRESSED HAM HOCK TERRINE

Honey-glazed ham hock, sourdough croutons, herb salad with lemon dressing and quince jelly 360 kcal

GARLIC PARMESAN CHICKEN

Crispy chicken, garlic aioli, Parmesan and chives 648 kcal

KING PRAWN COCKTAIL

Crisp baby gem lettuce, cucumber and cherry tomatoes in Marie Rose sauce, with paprika sourdough croutons and lemon 488 kcal

TODAY'S SEASONAL SOUP (V) (VEO)

Served with warm artisan bread

MAINS

FESTIVE ROAST DINNER

Served with pigs in blankets, roast potatoes, sprouts, glazed carrots and parsnips, braised red cabbage, gravy and watercress.

Choose from:

Roast Turkey

with pork, sage and onion stuffing and cranberry sauce 1163 kcal

Beef Striploin

with Yorkshire pudding and horseradish sauce 1372 kcal

BUTTERNUT SQUASH & LENTIL WELLINGTON (VE)

Butternut squash and lentil filling in golden pastry, chive mash, cumin-spiced carrots and parsnips, kale and redcurrant gravy 999 kcal

SCOTTISH SALMON FILLET

Seared salmon fillet, Parmesan mash, green beans, slow-dried vine tomatoes, basil pesto and charred lemon 1077 kcal

DESSERTS

STICKY TOFFEE PUDDING (VE)

Served with vegan salted caramel ice cream and caramelised walnuts 507 kcal

ICE CREAM SELECTION (V) (VEO)

Four scoops of your choice of ice cream, served with berries and a Belgian waffle.
Ask for today's flavours!

MINCE PIE CHEESECAKE (V)

Spiced cheesecake with brandy-soaked fruit, brandy sauce and fresh raspberries 609 kcal

ESPRESSO MARTINI TIRAMISU (V)

Coffee and espresso-soaked sponge, mascarpone cream, cocoa and dark chocolate, finished with fresh raspberries and chocolate flake 460 kcal

(VE) Vegan, (V) Vegetarian, (VEO) Vegan Option available. Adults need around 2000 kcal a day.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

All gratuities go to the team that provided your meals and drinks. Subject to availability.

For allergen information, please scan the QR code or ask a member of the team for our dish guide.

