

## FESTIVE MENU

£30 TWO COURSES/£35 THREE COURSES

### STARTERS

*Chef's Own Roast Tomato & Basil Soup*, Warmed Sourdough Roll **VG DF GFA**

*Bloody Mary Greenland Prawn Cocktail*, Shredded Cos Lettuce, Lemon Wedge **GF**

*Pressed Ham Hock Terrine*, Piccalilli, Toasted Sourdough **GFA**

### MAINS

*Turkey Ballotine*, Pig in Blanket, Braised Red Cabbage, Seasonal Vegetables

*Baked Salmon Supreme*, Crushed New Potato, Baby Spinach, Hollandaise **GF**

*Luxury Chestnut Roast*, Chargrilled Vegetables, Primavera Sauce **VG GF DF**

### PUDDINGS

*Lemon Tart*, Vanilla Cream, Raspberry Drizzle **VG GF DF**

*Chocolate Fondant*, Clotted Ice Cream, Dark Chocolate Sauce **GF V**

*Traditional Christmas Pudding*  
Brandy Cream **GFA V**

**Please let a team member know of any allergies or dietary requests**

**V Vegetarian VG Vegan GF Gluten Free  
DF Dairy Free GFA Gluten Free available**

