



STARTERS

KALE & SPROUT SALAD (V)
(VEGAN, HALAL & GF AVAILABLE)

PORK & SAGE SCOTCH EGG

POTTED PRAWN WITH SESAME SOURDOUGH
(HALAL & GF AVAILABLE)

ROASTED BUTTERNUT SQUASH SOUP WITH MINI LOAF (V)
(VEGAN, HALAL, GF & DF AVAILABLE)

MAINS

PAN-FRIED BREAM FILLET
WITH BABY MINTED NEW POTATOES & GARLIC GREEN BEANS
(HALAL, GF & DF AVAILABLE)

TRADITIONAL TURKEY WITH ALL THE TRIMMINGS
(GF & DF AVAILABLE)

PORCHETTA WITH PUY LENTIL CASSEROLE
(GF & DF AVAILABLE)

SALT-BAKED BEETROOT, SQUASH & CARAMELISED ONION TART TATIN
SERVED WITH ALL THE TRIMMINGS (V)
(VEGAN & HALAL AVAILABLE)

DESSERTS

BURNT BASQUE CHEESECAKE WITH MIXED WINTER BERRIES

CHRISTMAS PUDDING WITH BRANDY SAUCE
(DF AVAILABLE)

ETON MESS PASSION WITH FRUIT & MANGO COULIS (GF)
(DF AVAILABLE)

CHEESE BOARD: STILTON, BRIE & CHEDDAR, CARAMELISED ONION &
CRACKERS
(GF AVAILABLE)

VEGAN LEMON POSSET WITH VANILLA BISCUIT
(GF AVAILABLE)

AFTERS

COFFEE OR TEA & MINCE PIE