

Festive Feasts

2 COURSES | £34.95 PER PERSON

3 COURSES | £44.95 PER PERSON

STARTERS

Parsnip & Celeriac Soup (VG)

Crispy sage and parsnips

Pressed Ham Hock Terrine (DF)

Confit onion marmalade & olive oil and sea salt toast

Beetroot cured Salmon Gravadlax (GF)

Dill, mustard & honey dressing

MAINS

Traditional Roast Turkey

Sea salt & rosemary roast potatoes, roasted root vegetables, stuffing, sprouts, pig in blanket, turkey gravy

Sun blushed Tomato, Mushroom & Kale Strudel (VG)

Sea salt & rosemary roast potatoes, roasted root vegetables, stuffing, sprouts and vegetarian gravy

Harissa Glazed Tuna Steak (GF)

Sweet potato, tender stem broccoli, red onion, crispy spiced chickpea, mango salsa

DESSERTS

Belgium Chocolate Torte

Raspberry coulis

Traditional Christmas Pudding

Brandy sauce

Clementine Crème Brulee