

FRIDAY & SATURDAY | £60 /pp SUNDAY - THURSDAY | £54 /pp

STAY OVERNIGHT FROM £109 WITH BREAKFAST (+£13.95 DOUBLE OCCUPANCY)

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

Including a 3 course menu, evening disco and crackers! Arrival and drinks from 6:30pm | seating at 7:15pm | Meal service 7:30pm | Carriages at 12am

INCLUDES

Arrival Glass of Prosecco / Bottle of Beer 3 Course Menu Glass of House Wine DJ & Disco Room Hire Tea & Coffee Station & Mince Pies