



Festive Lunches and Dinners



Starter

Rich Roasted Tomato and Basil Soup *(VG/GF)*
served with Freshly Baked Bread

Pork and Cranberry Pâté
*served with dressed Salad Leaves, Chutney
and Crusty Ciabatta Bread*

Main Course

Traditional Roast Turkey
*served with Apple and Cranberry Stuffing,
Pigs in Blankets and Rich Gravy*

Pan-seared Salmon Fillet
paired with a Shrimp and Dill Beurre Blanc

*All served with a selection of fresh seasonal vegetables,
crispy roasted potatoes & slow-braised red cabbage*

Winter Vegetable Risotto *(VG/GF)*
served with Dressed Rocket Leaves

Dessert

Traditional Christmas Pudding
*served with Winter Berries and an
Indulgent Brandy Sauce*

Indulgent Vanilla Cheesecake
accompanied by a Winter Fruit Coulis

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.