

Starters

Hearty vegetable soup, served with warm crusty roll and butter (v) (gf*)

Hot honey and soy glazed chicken, dressed mixed leaf and sweet chilli dipping sauce

Smooth Brussels pate, toasted bloomer and onion chutney (v)

Prawn cocktail, Marie-rose sauce, served on gem leaves, with brown bead and butter (gf*)

Mains

Beef and Guinness stew, slow cooked with a cheese and herb dumpling, ~~served with mashed potato and seasonal vegetables~~

Roast Turkey, cranberry and orange stuffing, pigs in blanket, seasonal vegetables, roast potatoes and rich gravy

Salmon supreme, crushed new potatoes, white wine and chive cream, tender stem and honey glazed carrots (gf*)

Butternut squash, spinach and mushroom Wellington, served with herb roasted new potatoes, seasonal vegetables and a rich tomato sauce (ve)

Dessert

Traditional Christmas pudding, with brandy sauce

Apple and cranberry crumble, served with custard

Speculoos cheesecake, sweet whipped cream and toffee sauce

Belgium chocolate truffle torte, mixed berry compote, vanilla ice cream

Please note that all our meals are freshly cooked by our talented chefs. Please speak to a member of staff should you have any concern about an allergy.

(gf*) (ve*) Please speak to a member of staff, as some dishes can be catered to dietary requirements.