



## OUR CHRISTMAS PARTY MENU 2024

Ham Hock Terrine, Kohlrabi, Apple, Ginger Slaw, Chicory Leaves, Sea Salt Croutes (GFOA)  
Hot Smoked Salmon, Horseradish and Dill Rilletete, Red & Golden Beets (GF)  
Butternut Squash Soup Toasted Pumpkin Seeds, Herb Oil (V,VG,GF)  
Charred Cherry Tomato, Hummus, Pomegranate Molasses, Fresh Herbs (V,VG,GF)

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Traditional Roast Turkey, Pigs in Blankets, Sage & Apricot Stuffing, Roast Potatoes & Gravy  
Braised Feather Blade Beef Steak Wholegrain Mash, Pancetta & Onion Jus (GF)  
Baked Cod, Lemon & Parsley Crust Crushed New Potato, Leek Sauce (GFOA)  
Vegan Wellington, Roast Potatoes, Vegetable Gravy (V, VG)  
All Main Courses are Accompanied with Chefs Selection of Seasonal Festive Vegetables

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Traditional Christmas Pudding, Brandy Sauce, Garnished with Red Currants (V,VGOA,GFOA)  
Lemon Tart,  
Raspberry Coulis (VG,GF)  
White Chocolate & Baileys Cheesecake, Salted Caramel Sauce (V)  
Chocolate Brownie, Black Cherry Compote, Clotted Cream (VGOA)

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Freshly Brewed Tea or Filter Coffee & Mince Pies



*(V) - Suitable for Vegetarians (VG) - Suitable for Vegans, (VGOA) - Vegan Option Available  
(GF) - Suitable for Gluten Free, (GFOA) - Gluten Free Option Available*

**Food Allergies and Intolerances** - *Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.*

*See over for terms & Conditions*