



FESTIVE LUNCHEES & DINNERS

2 COURSES £29.95 /PP
3 COURSES £34.95 /PP

STARTERS

Butternut squash, chilli & ginger soup (GF) (VG)
with Cajun crispy chickpeas

Pressed ham hock terrine (DF)
Confit onion marmalade & olive oil and sea salt toast

MAINS

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

Sun-blushed Tomato, Roasted Courgette & Kale Strudel (VG)
Sea salt & rosemary roast potatoes, roasted root vegetables, stuffing, sprouts
and vegetarian gravy

DESSERTS

Traditional Christmas Pudding
with a Warm Brandy Sauce

Chocolate Fondant (GF)

Chocolate Tart (VG, GF)