

Christmas Party Night Menu

Starter

Winter vegetable & lentil soup, lightly curried spiced oil
(Ve, C, S, Mu)

Cured pork loin, textures of piccalilli, roquette cress, pork skin crisp, ciabatta crostini
(C, Mu, Sd, G)

Main course

Traditional roast turkey with sage, onion & cranberry stuffing, bacon wrapped chipolata, sprouts, maple glazed parsnip & carrot, roast potatoes, roast turkey gravy
(G, E, D, Sd)

Seared fillet of Mediterranean seabass, Lyonnais potatoes, butterbean & spinach a la francaise, crispy onion
(Cr, F, D, Sd, G)

Butternut squash, spinach & hazelnut pithivier, caramelised red onion, plant based chive cream sauce
(G, Ve, S, N, Sd)

Dessert

Black forest gateau, flexible chocolate ganache, Kirschenwasser chantilly, textures of cherries, chocolate crumble, chocolate shard
(G, E, D, S, Sd)

Plant based blood orange mousse, dark chocolate soil, lemon compote
(Ve, S)

Christmas treats & coffee
(G, D, E, S, N)

Please refer to website for allergen key.