

FESTIVE DINNER

Festive dinners are served with a bread roll and butter 245 kcal

STARTERS

White onion and tarragon velouté with Tickler cheddar Welsh rarebit croute V GF VE

Served with sourdough.

Chicken liver and brandy paté

With spiced plum chutney, and hand-crafted bread.

Ask for Starters made gluten free GF or vegan VE - see symbols above for options available.

MAINS

Roast turkey GF

Traditional roast turkey breast and turkey rillete, pigs in blankets, brioche bread sauce, Yorkshire pudding, maple-glazed parsnips and turkey jus. Served with duck fat roasted potatoes, a mélange of seasonal vegetables and cauliflower mornay.

Butternut squash and pea risotto V GF VE

With maple roasted butternut squash and toasted pumpkin seeds.

Ask for Main courses made gluten free GF or vegan VE - see symbols above for options available.

DESSERT

Chocolate forest pinecone

Rich and velvety chocolate mousse pinecone.

Christmas pudding V GF

Traditional Christmas pudding with brandy sauce.

Blackcurrant rose V VE GF

Blackcurrant mousse, raspberry jelly centre, crème anglaise and raspberry coulis.

Ask for Desserts made gluten free GF or vegan VE - see symbols above for options available.



(V) No meat or fish | (VE) Vegan available | (GF) Gluten free available

Please note that some of our meat/fish dishes may contain bones. | Adults need around 2000 kcal a day.

IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance. It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.