

VEGAN MENU

FESTIVE DINING

STARTERS

LEEK & POTATO SOUP

Baked onion roll & crispy leeks

WILD MUSHROOMS ON TOAST

Wild mushrooms, truffle oil

MAIN

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops

NEW YEARS EVE

SHARING BOARD

ROSEMARY FOCACCIA, GARLIC OIL & BALSAMIC, LEMON MARINATED OLIVES

STARTER

BAKED CAULIFLOWER TIKKA

Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

MAIN

NUT ROAST EN CROÛTE

Parsley & Dijon mash, glazed root vegetables & truffle sauce

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Three scoops

CHRISTMAS DAY

CANAPE

CAULIFLOWER FRITTER

Curry mayonnaise

STARTER

ROASTED PARSNIP SOUP

Toasted onion roll

MAIN

FOREST MUSHROOM & ROASTED SQUASH EN CROUTE

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Three scoops

KIDS FESTIVE DINING (U10'S)

STARTERS

ROASTED TOMATO SOUP

Baked bread

MAIN

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL

Rosemary roast potatoes, roasted root vegetables, winter greens, sage & onion stuffing, gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.

GLUTEN FREE MENU

FESTIVE DINING

STARTERS

LEEK & POTATO SOUP

Baked bread, salted whipped butter & crispy leeks

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, Parmesan

PRAWN COCKTAIL

Seafood sauce, dressed salad, buttered bread

MAINS

ROASTED TURKEY

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, turkey gravy

CHICKEN FORESTIÈRE

Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

DOUBLE BACON & BRIE MELT BURGER

Maple bacon, red onion jam, toasted bun, tomato, red onion & shredded lettuce, skin on fries & slaw

DESSERTS

RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

NEW YEARS EVE

PROSECCO ARRIVAL

SHARING BOARD

BAKED BREAD, GARLIC OIL & BALSAMIC,
LEMON MARINATED OLIVES

STARTER

SEAFOOD GRATIN

Baked scallops, king prawns & mussels, creamy leek & dill sauce, toasted bread

BAKED CAULIFLOWER TIKKA

Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

MAIN

8OZ FILLET STEAK

Dauphinoise potato, glazed root vegetables & Diane sauce

PAN FRIED HALIBUT

Garlic roasted king prawn, sun blushed crushed new potatoes, samphire, spinach & saffron cream sauce

DESSERTS

RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

4 COURSE CHRISTMAS DAY LUNCH

CANAPE

CAULIFLOWER BHABI

Curry mayonnaise

STARTERS

HONEY ROASTED PARSNIP SOUP

Smoked bacon crumb, toasted bread & whipped butter

SMOKED SALMON

Lemon crème fraîche, dill oil, pickled shallot, dill & caper salad, toasted bread

MAINS

ROASTED TURKEY

Rosemary roasted potatoes, carrot puree, glazed root vegetables, maple sprouts, winter greens, turkey gravy

BAKED HALIBUT

Poached mussels & king prawns, seafood bisque sauce, seasonal vegetables, saffron potato fondant

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

KIDS FESTIVE DINING (U10'S)

STARTERS

ROASTED TOMATO SOUP

Baked bread & butter

MAIN

ROASTED TURKEY

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, turkey gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops