



## FESTIVE DINNER

### To Begin

#### LEEK & POTATO (V)

Soup, Chives, Croutons  
(Allergens: Milk, Celery, Gluten)

#### SALMON

Gravlax, Cannelloni, Cucumber, Horseradish, Dill, Rocket  
(Allergens: Fish, Milk)

#### CROQUETTE

Smoked Bacon, Black Pudding, Cheshire Cheese, Brown Sauce  
(Allergens: Egg, Mustard, Gluten, Milk)

### To Continue

#### TURKEY

Traditional Accompaniments  
(Allergens: Celery, Milk, Gluten)

#### PITHIVIER (V)

Roasted Squash, Sage, Chestnuts, Shallot, Stilton Sauce  
(Allergens: Milk, Gluten, Nuts)

#### SEA BASS

Sautéed, Mussel, Curry, Spinach, Parsley  
(Allergens: Fish, Shellfish, Milk, Mustard)

#### BEEF

Braised Feather Blade, Red Wine, Yorkshire Pudding, Watercress, Horseradish Mash  
(Allergens: Gluten, Egg, Milk, Celery)

All Main Courses are served with Potatoes and Seasonal Vegetables  
(Allergens: Milk)

### The Finish

#### CHRISTMAS PUDDING

Pudding, Brandy Sauce, Redcurrant Compote  
(Allergens: Gluten, Eggs, Milk, Sulphites)

#### CHOCOLATE

Delice, Salted Caramel, Coffee Ice-Cream, Pistachio Sponge  
(Allergens: Milk, Eggs, Nuts, Gluten)

#### CHEESE

Selection from the Trolley, Grapes, Celery, Chutney, Crackers  
(Allergens: Milk, Celery, Sulphites, Gluten)

Can also be served as an additional course for £5 extra per person



### **£24 Per Person for Three Courses**

to include canape on arrival, homemade bread  
and coffee or tea with a mince pie