A FESTIVE FEAST

STARTERS

King Prawn Cocktail (GF)

Baby Shrimp, Avocado, Marie Rose Sauce, Shredded Lettuce

Beef Croquette

Braised Beef, Jus, Micro Herbs

Roasted Cauliflower Soup (GF, DF, Vegan)

Charred Garlic & Herbed Cauliflower, Truffle Oil, Spring Onions

Beetroot Tartare (GF, V)

Feta, Balsamic Vinegar, Spiced Candied Nuts, Rocket

MAINS

Roast Turkey (GF)

Sage & Onion Stuffing, Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts & Gravy

Slow Roast Lamb Shank (GF)

Green Pea & Mint Mash, Carrot Puree, Sautéed Carrots, Pea Shoot & Gravy

Cod Loin (GF)

Baby Shrimp, Potato Fondant, Lobster Sauce, Micro Cress

Risotto (GF, Vegan*)

Goats Cheese*, Green Pea, Edible Flowers

Vegetable Wellington

Sage & Onion Stuffing, Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts & Gravy

DESSERTS

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

New York Cheesecake

Wild Berry Compote, Ice Cream, Biscoff Crumble

Mulled Wine Poached Pear (GF)

Cinnamon & Orange Infused, Clotted Cream

Sorbet (GF, Vegan)

Fruits

Two Course 48 | Three Course 53