

# Menu

**Two Courses** from **£27.50pp** • **Three Courses** from **£31.50pp**

## Starters

**Celeriac Velouté with Thyme Roasted Chestnuts (vg/gf)** (214 Kcal)

White truffle oil

**Duck Liver and Orange Pâté** (796 Kcal)

Orange and cranberry herb salad and roasted garlic crostini

**Rostello Ham and Manchego Cheese Croquette** (814 Kcal)

Green herb salad, roasted garlic and balsamic aioli

## Mains

**Roasted Turkey Crown** (1,362 Kcal)

Roasted potatoes, carrot and swede mash, parsnips, sprouts, pigs in blankets, rich turkey gravy, freshly baked Yorkshire pudding and cranberry sauce

**Sweet Potato, Chestnut and Cranberry Loaf (vg)** (922 Kcal)

Roasted potatoes, roasted carrot and parsnips, sprouts, gravy and cranberry sauce

**Hot Smoked Salmon Tagliatelle** (794 Kcal)

Lemon herb crème fraîche, salsa verde, crispy capers and caviar

## Desserts

**Spiced Plum Christmas Pudding (v)** (512 Kcal)

Brandy sauce

**White Forest Roulade (v/gf)** (772 Kcal)

Spiced winter berry compote

**Panettone Cheesecake** (689 Kcal)

Seasonal marinated orange and cranberries

## To Finish

Traditional warm mince pies (165 Kcal)

A £10 per person non-refundable deposit will be required to secure your booking. We are committed to following safe methods and procedures in our kitchens to control allergens; please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, as well as other allergens. Therefore, we cannot guarantee that any menu item is completely free from traces of allergens. Our menu descriptors do not include all ingredients, so please advise our staff if you have a food allergy, intolerance or coeliac disease before ordering. **ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. ADULTS NEED AROUND 2,000 CALORIES PER DAY.** Menu dishes and prices may change without prior notice. (v) vegetarian, (ve) vegan, (gf) Gluten Free. Please note, if a menu item is not available a suitable alternative will be offered.