

2022 CHRISTMAS TWO-COURSE MENU

MAIN COURSE

TRADITIONAL ROAST TURKEY

Traditional roast turkey, cranberry and thyme stuffing, pigs in blankets, roast potatoes, seasonal vegetables, pan gravy

BRAISED HEREFORDSHIRE BEEF, BORDELAISE

Herefordshire beef braised in red wine, horseradish gratin potatoes, seasonal vegetables, Bordelaise sauce

SEARED FILLET OF SEABASS

Fillet of seabass, sundried tomato & artichoke risotto, seasonal vegetables, salsa verde

WILD MUSHROOM BAKED COURGETTE (VE, GF)

Wild mushroom & bean cassoulet baked in a butternut squash, vegan cheese and herb crust, squash puree

DESSERT

CHOCOLATE BROWNIE (VE)

Vegan chocolate brownie, spiced seasonal berry compote, vanilla ice cream

STICKY TOFFEE CHRISTMAS PUDDING (GF)

Classic sticky toffee pudding with all the flavours of Christmas pudding, brandy caramel sauce

LEMON MERINGUE ROULADE (V)

Sicilian lemon and cream filling, crisp meringue, raspberry coulis, raspberry sorbet

SELECTION OF ENGLISH & CONTINENTAL CHEESES

Selection of English & continental cheeses with traditional cheese biscuits (GF biscuits available) Grapes, celery and seasonal chutney

All our allergen information is available via our Hospitality team on the day. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering. *Contains alcohol, (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones.