



CHRISTMAS MENU 2019

STARTERS

Spiced winter veg soup **Vg**

Broccoli & ricotta soufflé, shaved parmesan, mixed leaf salad **V GF**

Salmon gravlax tartare, quinoa, crispy vegetables, beetroot glaze **GF**

Beef carpaccio, rocket & parmesan, drizzled with truffle oil **GF**

MAINS

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES & ROAST POTATOES

Turkey roulade, sausage & chestnut stuffing

Aubergine & lentil nut roast, walnut & cranberry crust **Vg GF**

Gnocchi in a tomato, olive & artichoke sauce, fresh basil **Vg**

Pan-fried salmon, pea & mint sauce, battered crispy cauliflower,
fresh baby spinach

Slowly braised featherblade beef, red wine jus,
beetroot & horseradish cream

DESSERTS

Blackcurrant frozen yoghurt **Vg GF**

Almond panna cotta, fresh pomegranate, sweet
& sour pomegranate sauce **GF**

Christmas chocolate snowball **V**

Apple & cinnamon strudel, vanilla ice cream **V**

Please inform us in advance of any special dietary requirements

V Vegetarian ~ **Vg** Vegan ~ **GF** Gluten-free