



Festive MENU



£30 PER PERSON

STARTER

Roasted Butternut Squash & Sage

Creamy roasted butternut squash soup finished with sage and sourdough

Classic Prawn Cocktail

Succulent prawns, crisp lettuce and Marie rose sauce

Heritage Tomatoes and Burrata

Creamy burrata served with heritage tomatoes, rocket, pomegranate and balsamic glaze

MAIN COURSE

Traditional Roast Turkey

Served with roast potatoes, seasonal vegetables, stuffing, pigs in blankets, Yorkshire puddings and gravy.

(Vegan beetroot and butternut squash wellington also available)

Salmon with Crushed New Potatoes

Pan roasted salmon served with crushed new potatoes and spinach with a side of rogan josh sauce

Creamy Pesto Tagliatelle

Tagliatelle tossed in a creamy basil pesto sauce, finished with parmesan

DESSERT

Traditional Christmas pudding

Traditional Christmas pudding served with brandy butter ice cream, custard or cream

Spiced Apple, Pear and Orange Crumble

Warmly spiced apple, pear and orange crumble served with custard, cream or ice cream

Traditional Cheese Board

A selection of cheese served with artisan crackers, chutney, quince paste and grapes

