

3 course Christmas Menu

starters

Truffled Artichoke soup with artichoke crisps – vegan
Contains celery.

Smoked Salmon on a potato blinis & dill crème fraiche
Contains dairy, fish and gluten.

smoked chicken & duck foie gras terrine with fig chutney & brioche
Contains gluten, celery and mustard.

main course

Stuffed Turkey roulade served cranberry-Orange relish & sage gravy
Served with traditional trimmings – Pigs in blanket, Brussel sprouts, Roasted root veg. Contains celery, dairy, gluten and sulphites.

Pan-seared Sea bass with cauliflower puree, truffle oil & caviar
Contains celery & dairy.

Butternut squash risotto with aged parmesan, pine-nuts & basil – vegan option available
Contains celery, dairy and nuts

dessert

Christmas pudding – served with crème anglaise –
contains dairy, gluten, nuts and egg.

Spiced Apple Crumble with vanilla ice-cream – vegan/gluten free

Mince pies
contains dairy, gluten, nuts and egg.

and coffee & tea :)