

Festive Silver Menu

STARTERS

Roasted Pepper & Tomato Soup (CE)

Basil Infused Oil

Chicken Liver Pate & Melba Toast (G, M, D, SD)

Crispy Salad and Apple & Cider Brandy Chutney

Prawn, Cherry Tomato & Avocado Salad (C)

Crispy Salad with Lime & Chilli Dressing

MAIN COURSES

Traditional Roast Turkey (G, SD) (GF Available)

Pigs in Blankets, Sage & Onion Stuffing & Chef's Pan Gravy

Slow Cooked Roast Beef Sirloin (SD, D)

Wild Mushroom, Thyme & Port Gravy, Yorkshire Pudding

Vegan Vegetable Wellington (G, N) (VG)

Roast Vegetables, Chickpeas, Walnuts & Smokey Chutney

All Served with Roast Potatoes & Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding (G, D, N, S, SD)

Brandy Sauce

Rich Chocolate & Orange Gateau (G, D, E, S)*

Chocolate & Orange Sauce

Treacle Tart (G, E, D, SD)

Roast Plums & Clotted Cream

Cheese Plate (G, D, M) **£3.50 Supplement Charge**

Cheddar/Stilton/Brie, Chutney, Grapes & Biscuits

Separate (VG) Plant Based & (GF) Gluten Free Menu available | *May contain Nuts

(V) Vegetarian (G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs
If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.

Plant-based & Gluten-free Festive Menu

STARTERS

Carrot & Sweet Potato Soup (VG, GF)

Toasted Cumin Seeds

Poached Pear Salad (VG, GF) (N)

Rocket, Walnuts, Balsamic Syrup

MAIN COURSES

Saffron Roast Cauliflower (VG/GF)

Pumpkin & Sunflower Seeds with Sauce Vierge

Cajun Sweet Potato Roulade (VG/GF) (M)

Vegan Cream Cheese, Sweet & Spicy Chutney & Chimichurri Sauce

DESSERTS

Traditional Christmas Pudding (VG, GF) (N, S)

Vegan Brandy Sauce

Vegan Eton Mess with Seasonal Berries (VG/GF)

Chocolate Orange Mousse (VG, GF) (S)

Mini Chocolate Brownie