

# FESTIVE MENU

## CREAM OF CAULIFLOWER SOUP (VGO)

*With curried cauliflower popcorn and coriander oil*

VGO: Cauliflower soup with curried cauliflower popcorn (GF)

## KING PRAWN AND CRAYFISH COCKTAIL

*With avocado and Bloody Mary dressing*

## HAM HOCK TERRINE WITH HOMEMADE PICCALILLI

*With apple gel and toasted focaccia*

## TRADITIONAL ROAST TURKEY AND CHESTNUT STUFFING

*Roast potatoes, pigs in blankets*

## SEARED SUPREME OF SALMON WITH LEMON HERB CRUST

*Crushed potatoes, Champagne butter sauce*

## PAN FRIED GNOCCHI WITH BABY SPINACH (VGO)

*Wild mushrooms, blue cheese sauce*

VGO: 'Gnocchi alla Sorrentina' in tomato sauce with cherry tomatoes, basil pesto and mozzarella (GF)

## VANILLA CHEESECAKE WITH CLEMENTINES

*Cointreau syrup*

## HOMEMADE CHOCOLATE BROWNIE AND VANILLA ICE CREAM (VGO)

*With salted caramel sauce*

VGO: Served with vegan vanilla ice cream (GF)

## TRADITIONAL CHRISTMAS PUDDING

*With brandy sauce*

*If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.*

*All prices are subject to a discretionary 15% service charge.*

(GF) Gluten-free | (VGO) Vegan option available