

# Christmas Dinner Set Menu



Welcome 'Glass of Fizz' (Su). Non-Alcoholic option available.

## Starters

### Prawn Cocktail

*Prawns (Sh) in a cocktail sauce (E) served on cos lettuce with wholemeal bread (G\*).*

### Field Mushroom, Spinach & Goats Cheese (🌱\*, D, E)

*Field mushroom filled with spinach and goats cheese (D), topped with breadcrumbs (G\*). Served with rocket & balsamic dressing (Mu).*

### Maple Roasted Parsnip Soup (🌱)

*Served with white or brown roll (So, G\*).*

## Mains

### Traditional Roast Turkey

*Served with sausage meat stuffing (C, G\*, Mu, Su), pigs in blankets (C, G\*, Mu, Su), roast potatoes, maple roasted parsnips, seasonal vegetables and red wine gravy (Su).*

### Salmon Fillet en Croute

*Salmon fillet (F) with spinach and cream cheese (D), wrapped in pastry (G\*). Served with a creamy lemon and dill sauce (D), roast potatoes, and seasonal vegetables.*

### Vegan Turkey Roast (🌱, C, G)

*Served with roast potatoes, maple roasted parsnips, seasonal vegetables and red wine gravy (Su).*

## Desserts

### Sticky Toffee Date Sponge (🌱, G)

*Spiced date sponge served with homemade sticky toffee sauce & vegan vanilla ice cream (So).*

### Baked Chocolate Orange Cheesecake (🌱, D, E, G, So)

*Served with cream (D).*

### Lemon Posset (🌱, D)

*Served with raspberry compote and semolina shortbread (G\*, D).*

### Cheese Board (🌱)

*Stilton (D), Brie (D) and Cheddar (D) served with crackers (G, D), grapes and fig & honey chutney (G\*).*

Please inform us at point of pre-ordering if you have ANY allergies.

Allergens are displayed by what is present in the dish.

C – Celery, D – Milk/Dairy, E – Eggs, F – Fish,  
G – Cereals containing Gluten, L – Lupin,  
Mo – Molluscs, Mu – Mustard, N – Nuts,  
P – Peanuts, S – Sesame, Sh – Shellfish,  
So – Soya, Su – Sulphur Dioxide

G\* – Gluten Free option available.

🌱 – Suitable for Vegetarians.

🌱 – Suitable for Vegans.

🌱\* – Vegan option available.

## Followed By

Coffee or Tea. Served with a Mince Pie (D, G, Su).

**2 courses £35.50 | 3 courses £38.50**

*Pre-order is required. If you have any allergies, you should make us aware at point of order. We prepare everything fresh in house so can adapt most dishes. A service charge of 12.5% is included in the price per head.*