

CHRISTMAS PARTY NIGHTS

3 COURSES

£19.95 per person (Thursdays) - £24.95 per person (Friday-Saturday)

Starters

Baked Camembert V

Ham Hock and Pickled Carrot Terrine Brown Bread, Balsamic Glaze, Salad Mu/G

Smoked Salmon Carpaccio Capers, Rocket, Creme Fraiche M/F

Crushed Cherry Tomato and Avocado Bruschetta VE Avocado, Cherry Tomatoes, Vegan Bun

Soup of the Day Bread Roll G

Mains

Turkey Roulade Potatoes, Sprouts, Stuffing, Pigs in Blankets, Gravy **G**

Cod Loin New potatoes, Tomato Sauce F

Goats Cheese and Beetroot Tart New potatoes M/G

Stuffed Peppers VE

Roast Cauliflower Chorizo, Salad

Desserts

Brownie Cheesecake Forest Fruits, Cinnamon Stick M

Pear and Almond Tart Pistachio Ice Cream N

Warm Apple and Parsnip Cake Cream M

Trio of SorbetRaspberry, Mango, Lemon

Christmas Pudding Brandy Sauce M/so

C celery	G gluten	MO molluscs	SO sulphur dioxide	CR crustaceans	F fish	E eggs
M milk	N nut	SE sesame seeds	P peanut	MU mustard	L lupin	S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.