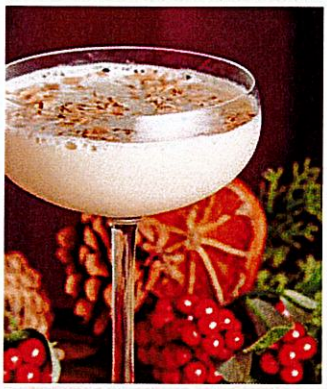




Starters

Roasted Butternut Squash Soup
Crumbled goat's cheese, leek oil V, VEO, GF / **D, CE** / 470 kcal

Smoked Mackerel
Horseradish crème fraîche, cucumber & apple salsa, sourdough thins GFO / **G, F, E, D, MU** / L, N, S, CE, SE, SD / 710 kcal

Chicken Liver Parfait
Cumberland sauce, pickled cranberry, rocket, toasted sourdough GFO / **G, D, MU, SE, SD** / N / 554 kcal

Parsnip & Potato Rösti
Feta, beetroot relish, chestnut shaving
VE, GF / **SD** / CE, MU / 349 kcal

Main Courses

Roast Breast of Turkey
Orange & cranberry stuffing, pig in blanket, roasted potatoes, winter roots, greens, pan gravy
G, S, SD / CE, MU / 1012 kcal

Braised Feather Blade of Beef
Garlic & herb mashed potatoes, roasted carrots, winter greens, pan gravy GF / **D, CE, SD** / MU / 589 kcal

Roasted Stone Bass
Warm squash, brussels sprouts, pistachio & pomegranate salad, pomegranate molasses dressing
GF / **F, N** / P / 520 kcal

Leek, Mushroom & Chestnut Puff Pastry Tart
Brie, winter ratatouille, crispy kale, red wine glaze
V, VEO / **G, D, CE, SD** / L, S, MU / 735 kcal

Desserts

Christmas Pudding
Brandy sauce, cranberry compôte
V, GFO / **G, D** / E, CE, MU / 313 kcal

Lemon & Ginger Posset
Granola V / **G, N, D** / 757 kcal

Cappuccino Panna Cotta
Almond brittle, Kirsch cherry GF / **N, D** / P / 446 kcal

Trillionaire Tart
Chocolate soil, vegan vanilla ice cream, orange crisp
VE, GF / **S, SD** / E, D, CE, MU / 414 kcal