









STARTER

Roasted Red Pepper and Tomato Soup (v)

Tofu, Quinoa and Broccoli Salad, Honey and Sunflower Dressing(v)

Smoked Duck, Celeriac Remoulade, Orange and Rocket Salad

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MAIN COURSE

Smoked Haddock Florentine, Herb Crushed Potato and Poached Egg Buttered Spinach and Cheese Sauce

Roast Turkey Breast, Pigs in Blankets Sage and Onion Stuffing, Honey Roasted Root Vegetables, Brussel Sprouts, Roast Potatoes, Turkey Jus and Cranberry Sauce

Wild Mushroom Risotto, Aged Parmesan Cheese, Truffle Oil (v)

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DESSERT

Traditional Christmas Pudding, Hazelnut Biscotti, Baileys Anglaise
Redberry Mousse with Macaroon and Berry Compote
White and Dark Chocolate Delice
Gajar Halwa (Carrots Cooked in Milk) (GF)
Gulab Jamun (Milk, Flower, Sugar)

For any specific dietary requirements or allergies, please ask a team member

2 Course £25.95 and 3 Course £30.95









