



Christmas Celebration Menu

£34.00 per person

Starters

- Leek & Potato Soup** bread & butter *275 kcal*
- Duck & Orange Pâté** bread & onion relish *480 kcal*
- Virgin Mary Prawn Cocktail** bread & butter *474 kcal*
- Kimchi Fritters** spring onion mayo *420 kcal*
- Mini Camemberts** cran'beery' sauce *1,274 kcal*

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Mains

- Stacked Jingle Bell Burger** beef patty, turkey slice, mini camembert, cran'beery' coleslaw, stuffing in prosciutto, roast potatoes & duck fat dipping gravy *1,843 kcal*
- Featherblade Bourguignon** mushrooms, bacon, mashed potato & vegetables *897 kcal*
- Pan Roasted Salmon** dauphinoise, vegetables & hollandaise *789 kcal*
- Beetroot Wellington** roast potatoes, green vegetables, Yorkshire pudding & gravy *1,144 kcal*
- Grilled Vegetable & Sun-Dried Tomato Tart** roast potatoes, romesco sauce, cavolo nero, fine beans & roast carrots *1,081 kcal*
- Roast Turkey in Prosciutto** roast potatoes, green vegetables, stuffing, pig in blanket, Yorkshire pudding & duck fat gravy *988 kcal*

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Puddings

- Christmas Pudding** mince pie ice cream *499 kcal*
- Chocolate & Salted Caramel Slice** Chantilly cream *898 kcal*
- Chocolate Truffle Torte** plant-based cream *353 kcal*
- Mince Pie Cheesecake** Madagascan vanilla ice cream *555 kcal*

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FOR ALLERGENS, KCAL & DIETARY REQUIREMENTS request the allergen tablet for info on kcals, allergens, cross-contamination risks and full ingredient list. VEGETARIAN (V) made with vegetarian ingredients, plant-based (PB) can be made with plant-based ingredients, but they may not be suitable for guests with milk or egg allergies. SERVICE CHARGE: a discretionary service charge of 10% will be added to your bill, 100% of which is shared between our amazing Teams. If you'd like this reduced or removed please let us know.

