



## Arrival

Fizz & Canapes

## Starters

Prawn cocktail, marie rose sauce, smoked salmon, prawns, avocado, iceberg

Pork Terrine, smoky bacon, fragrant herbs, cloves & nutmeg

Mushroom Tart, creamy garlic mushrooms, Gruyere, truffle VE

Roasted apple & squash soup, chilli, fresh herbs, cayenne & toasted seeds V

## Mains

Roasted seasonal Turkey, pigs in blankets, stuffing & all the seasonal trimmings

Salmon Wellington, spinach, dill & lemon potatoes

Seasonal Nut Roast, Squash, quinoa, chestnuts, mushrooms & gravy VE,V

## Dessert

Christmas Pudding, dried fruits, nuts & Bourbon flamed

Chocolate Log, sweet chestnut puree & cream

Festive Sundae, mulled wine syrup, clementines, cranberries, nuts & ginger VE,V

## Petit fours & coffee

Please note we are NOT a 'nut free kitchen' and due to this cross contamination may occur. Some menu items may contain food substances to which you have an allergy. Full allergen information available, please ask a Manager who will be more than happy to advise.