

DINNER



MENU



## CHRISTMAS DINNER

### Appetiser

Deep fried wontons, sweet chilli sauce - vegan (GF available)

### Starters

Layered salmon and herb terrine, sauce Verde (GF)

Confit duck leg, mango and rocket salad, pomegranate dressing (GF)

Spiced root vegetable soup & bread roll (V)

### Mains

Roasted turkey served with bacon and sausage, stuffing, roasted potatoes, a mix of winter vegetables and red wine gravy (GF available)

Baked fillet of cod, tomato and chorizo stew (GF)

Butternut squash filled with Moroccan spiced chickpeas, pistachios and vegan cheese. yoghurt dressing (GF & V)

### Desserts

Assiette of desserts (V, GF available)

Tartufo of chocolate and hazelnut-(GF) (Vegan available)

Traditional Christmas pudding served with brandy sauce (GF available)

### MENU COST INCLUSIVE OF VAT £19.95

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)

Please consult with Front of House Staff if you have an allergy



For bookings please call 01484 437019

*Some dishes may contain nut or nut products*