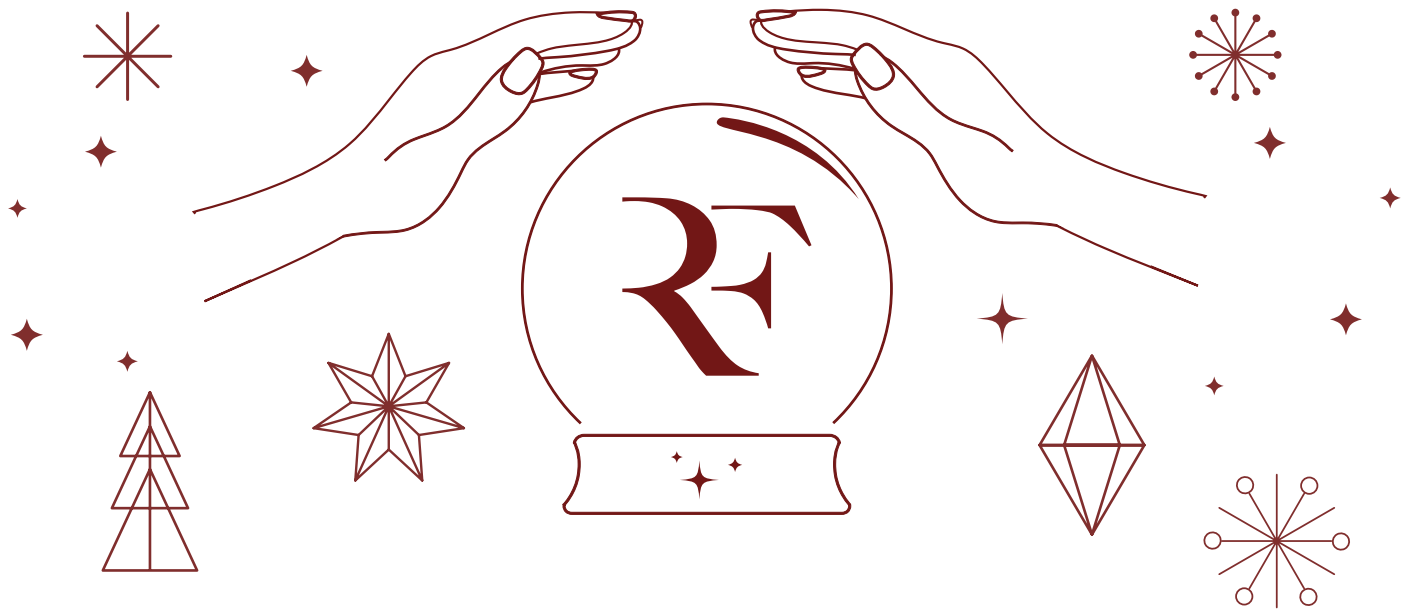




FESTIVE

Psychic Supper

FESTIVE COCKTAIL ON ARRIVAL

Mains

TRADITIONAL ROAST TURKEY GF?

Served with duck fat potatoes, maple roasted parsnips & carrots, sprouts & winter greens, pig in blanket & rich gravy

FESTIVE CHICKEN BURGER

Panko coated chicken topped with melted Brie, cranberry and topped with a pig in blanket, served with a rich gravy dip, chips & a small house salad

MISO ROASTED AUBERGINE STEAK VE GF

Aubergine steak pan roasted in a miso glaze with maple glazed carrots & parsnips, wilted kale and a Romesco style sauce

Dessert

CHRISTMAS PUDDING GF? V

Warm Christmas pudding topped with redcurrants and a rich brandy cream

DARK CHOCOLATE & ORANGE TART V

Hazelnut praline and orange sorbet

LEMON SORBET GF V VE

Topped with fresh raspberries and lemon zest

GF GLUTEN FREE GF? CAN BE GLUTEN FREE (please ask) V VEGETARIAN VE VEGAN VE? CAN BE VEGAN (please ask)

Adults need around 2000 Kcal a day. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.