

CHRISTMAS DAY 2021

3 courses 49.99

Prawn Rémoulade

encased with Scottish smoked salmon, tartar tapanade, lemon crème fraîche
GF

Loaded BBQ Pulled Pork Cup

shredded potato & parmesan bake, slow roasted bbq pork, bacon, sour cream, cheesy topping

Ham Hock Terrine

warmed sourdough rosemary spianata, pickled cauliflower, fig purée

Celeriac, Wild Mushroom & Chestnut Fricasse

steamed rice, micro herbs
GF, VEGAN

Curried Pear & Parsnip Soup

roll & butter
ask for GF & VEGAN

Carved for you.... select your meats and enjoy the selection of accompaniments

pigs in blankets, yorkies, chestnut stuffing, cauliflower cheese, brussel sprouts, roast potatoes, parsnips, carrots, chefs rich meat gravy

Cumin, butternut squash & lentil wellington

Salted Caramel Chocolate Fudge Cake

caramel sauce, vanilla ice cream
ask for VEGAN

Passion Fruit & Mango Cheesecake

mango passionfruit & lime sorbet
GF

Christmas Pudding Crème Brûlée

with vanilla shortbread

Fresh Fruit Cocktail

freshly prepared fruits in their own juices, pouring cream
GF, ask for VEGAN

