



Festive

GATHERINGS MENU

Available Monday 25th November to Saturday 21st December

Lunch - served 12pm - 2pm

Dinner - served 5.30pm - 9pm

2 Course £24.95pp / 3 Course £29.95pp

STARTERS

Chef's Homemade Seasonal Soup, Warm Sourdough (GF/DF/V/VE)

Chargrilled Halloumi, Beetroot, Jerusalem Artichoke Puree, Poached Pear (GF/DF/V/VE)

Ham Hock Terrine, Homemade Piccalilli, Sourdough Croutes (GF/DF)

Poached Salmon, Greenland Prawns & Avocado Salad with

Lemon & Dill Dressing (GF/DF)

MAINS

Roast Breast of Turkey with all the Festive Trimmings (GF/DF)

Beef Bourguignon, Wholegrain Mustard Mash, Herb Buttered Chantenay Carrots (GF/DF)

Oven Baked Red Mullet Fillets, Fennel Fried Potatoes, Olives & Capers with

Tomato & Parsley Sauce (GF/DF)

Vegan Lentil Loaf with Mushrooms & Sage, Roast Potatoes with

Panache of Vegetables, Gravy (V/VE/GF/DF)

DESSERTS

Traditional Christmas Pudding, Brandy Sauce (V/VE/DF)

Black Forest Gateau Cheesecake (V/VE/GF/DF)

Panettone & Cream Cheese Winter Berry Roulade, Cointreau Cream (V)

Blood Orange Panna Cotta, Dehydrated Orange, Fig Compote (V/VE/GF/DF)

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian VE - Vegan Alternative GF - Gluten Free Alternative DF - Dairy Free Alternative

