Christmas Menu*

Starters Roast cauliflower soup VE. GF

Chicken liver parfait

red onion chutney, toasted brioche (GF available)

Grilled mackerel fillet

pickled shallots, orange dressing GF

White wine poached pear

Kentish blue, candied hazelnuts, watercress V,GF (VE available)

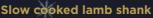


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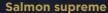
Mains

Roast turkey breast pigs in blankets, sage stuffing,

roast potatoes, sprouts, root vegetables, gravy **GF, DF**



potato gratin, sprout tops, carrot, rich jus GF



baby potatoes, tender stem broccoli, chimichurri GF, DF



roast potatoes, sprouts, root vegetables, gravy GF, VE



Desserts

Traditional Christmas pudding brandy sauce *GF*

English cheese & biscuit selection celery, grapes, chutney (GF available)

Black Forest gateaux GF

Passionfruit parfait

coconut rum poached pineapple, white chocolate *GF*

Coffee and Mince pies







For allergen advice please ask your server. We do take additional measures when told about allergens. However, while we do our best to reduce the risk of cross-contamination, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.