

### TO START

**Roasted butternut squash**, sweet potato and ginger soup. *264 kcal*

(Free from) (Vegan & Gluten free)

**Dill and fennel marinated smoked Salmon** Gravlax, Rye bread crisps. *271 kcal*

(Gluten, Fish, Milk)

**Chicken Liver pate** with cognac, onion chutney and toasted brioche. *328 kcal*

(Egg, Milk, Gluten, Sulphur)

### TO FOLLOW

**Roast butterball turkey** with apricot pork stuffing, pigs in blankets, herb grilled root vegetables, roast potatoes, Brussel sprouts and red wine gravy. *2654 kcal*

(Gluten, Milk, Egg, Soy, Mustard, Tree nuts)

**Grilled Gilt head Bream**, fine broad beans in lemon butter sauce and spicy chorizos. *1863 kcal*

(Gluten, Fish, Milk, Mustard, Soy)

**Corn and Seed Loaf** with herb grilled root vegetables, roast potatoes, Brussel sprouts and truffle gravy. *816 kcal*.

(Free from) (Vegan & Gluten free)

### TO FINISH

**Christmas pudding**, with warm brandy custard. *863 kcal*.

(Gluten, Milk, Egg, Tree nuts, Soya)

**Chocolate Brownie**, with burnt orange sauce. *458 kcal*.

(Vegan & Gluten free)

**Winter berries and coconut Pannacotta**. *477 kcal*.

(Free from)

**\*\*We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies.**

Please speak with our trained staff about allergens

# Festive Menu