Note:- You need to fill the code(id number) of the meal given in front of the meal name.

Starter

x Special Dietary x => 65
See note at foot of menu.

Duck Liver and pork pate => 192
Duck Liver and pork pate served with onion chutney and crusty bread on a bed of rocket

Smoked Salmon and cream cheese Roulade => 198
Smoked Salmon and cream cheese Roulade served with Ciabatta fingers and cucumber, cherry tomato and shallot on side (GF on request)

Spicy veg spring roll => 199
Spicy veg spring roll on the bed of oriental style salad (vegan)

Grilled goat cheese board => 200
Grilled goat cheese board with caramelized pear and croutons with sweet chilli Jam (V) (GF on request)

Roasted red pepper and tomato soup => 201
Roasted red pepper and tomato soup served with crusty bread (V) (GF on request)

Main Course

x Special Dietary x => 66
For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

Pan Fried Seabass => 86
Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

Honey and Wholegrain Mustard Roasted Gammon => 165
Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

Carrots, mushrooms, spinach and sunflower seeds Wellington => 202
Carrots, mushrooms, spinach and sunflower seeds Wellington, served with roast potatoes, honey-drizzled parsnips, seasonal vegetables and gravy (Vegan)

Succulent Turkey Escalope => 203
Succulent Turkey Escalope filled with cranberry, sage & onion stuffing, served with pigs in blankets,, baby potatoes, honey-drizzled roasted parsnips and a selection of vegetables (GF on request)

Dessert

Christmas pudding => 59
with brandy sauce

Special Dietary => 67
Fruit platter, with strawberries, kiwi,grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

Sticky Apple Caramel Tart => 204
Sticky Apple Caramel Tart

Cookies & Cream Cheesecake => 205
Cookies & Cream Cheesecake

Vegan & Gluten Free Chocolate & Raspberry Tart => 206
Vegan & Gluten Free Chocolate & Raspberry Tart