

Christmas Day MENU

STARTERS

Spiced Red Pepper and Lentil Soup **V**

Homemade spiced red pepper and lentil soup with crème fraiche.

Breaded Coconut King Prawns

Breaded butterflied coconut king prawns, served with Asian slaw and sweet chilli sauce.

Ham Hock and Pea Terrine

Ham hock and pea terrine, piccalilli and seeded bread chard.

Garlic and Rosemary Crusted Brie **V**

Deep fried brie wedges served with cranberry relish, roquette leaf and balsamic glaze.

MAINS

Roast Norfolk Turkey

Tender turkey breast served with traditional Christmas trimmings.

British Beef

British beef served with traditional Christmas trimmings.

Sweet Potato, Cashew and Apricot Tart **VE GF**

A vegan and gluten free tart packed with sweet potato, cashew nuts and apricot chutney, topped with roasted cherry tomatoes on the vine.

DESSERTS

Traditional Christmas Pudding

A fruity and rich classic served warm with a boozy cream sauce.

Lemon Tart with Raspberry Coulis **GF**

A refreshingly zesty Gluten free lemon tart with a smooth berry sauce and fresh raspberries.

Italian Chocolate Fondant

An authentic Italian rich dark chocolate pudding with a soft and goey chocolate centre. Served with vanilla ice cream.

Cheese and Biscuits

A selection of cheese served with biscuits and fruit chutneys.

Eton Mess Cheesecake

Baked white chocolate cheesecake, rippled with strawberry sauce topped with raspberries, meringue pieces and white chocolate shavings.

V = Vegetarian **VE** = Vegan **GF** = Gluten Free

Our menu descriptions do not include all ingredients. If you have a food allergy, please speak to a member of our team before placing your order. We follow good hygiene practices in our busy kitchens but unfortunately we cannot guarantee that any of our dishes are completely free from allergens. Some items may contain traces of alcohol. Products are subject to availability. Prices include VAT. Images for illustrative purposes only.