



CHRISTMAS MENU

STARTER

Sharing Bread, Aioli, Oil & Balsamic for Two

Rosemary focaccia bread with aioli, balsamic vinegar & olive oil dips. (vg) / (gf) option available on request. (Based on 2 people sharing). Only available as part of the 3 course option.



MAINS



Individual Turkey Roulade

Turkey escalope layered with fresh cranberry and citrus sausage stuffing, wrapped in a streaky bacon parcel. ●



Roast Cod Loin wrapped in Smoked Salmon (gf) (h)

Served with a light crème lemon sauce. ●



Slow Cooked Beef Brisket

With smoky bourbon & apricot glaze, fresh thyme, star anise & black pepper. ●



Hog Roast Burger

Roast pork with warm spiced apple and cranberry slaw, sausage stuffing, all topped with a pig in blanket. ●



Turkey Schnitzel Burger with Smoked Cheese Fondue

With warm spiced apple and cranberry slaw, topped with a stuffing ball. ●



Veggie Schnitzel Burger with Smoked Cheese Fondue (v)

With warm spiced apple and cranberry slaw, topped with a roast tomato. ●



Grilled Mushroom & Halloumi Burger (v) (gf)

With warm spiced apple and cranberry slaw, topped with a roast tomato. ●



Grilled Mushroom & Tofu Burger (vg) (gf)

With warm spiced apple and cranberry slaw, topped with a roast tomato. ●

(v) Vegetarian

(vg)

Vegan

(gf) Gluten Free

(h) Halal

● Served with gratin potatoes, green beans, chantilly carrots and spiced red cabbage.

● Served with skin-on fries and sauces.

1 COURSE: MAIN

2 COURSE: MAIN & DESSERT

3 COURSE: STARTER, MAIN & DESSERT

THE DESSERT GROTTO

Choose from a seasonal selection of cheesecakes, tarts, gateaux, profiteroles and fresh fruit salad. (vg) / (gf) options will be available on the night. Puddings are included in the 2 course option. You can enjoy 3 courses by adding the starter platter.

