



Butternut Squash Soup (*ve) (*ng)

Topped with home-roasted root vegetables, served with a warm petit pain & butter. Non-gluten bread available on request

Chicken Liver Parfait Pot

Served with garlic & rosemary crostini

Crispy Coated Camembert (v)

Served on a bed of cranberry & redcurrant glaze



All served with rosemary roast potatoes, roasted carrots & parsnips, a medley of seasonal veg & gravy (ve) (*ng)

Traditional Roast Turkey (*ng)

With pigs in blankets and sage & onion stuffing

Quorn Vegan Roast (ve) (*ng)

Spiced Marmalade & Carrot Wellington (ve)

Puff pastry filled with carrot, mushrooms, spinach, sunflower seeds & ginger-spiced marmalade

Wild Mushroom Risotto (ve) (ng)

Creamy arborio rice cooked with wild mushrooms & garlic

Beef Bourguignon (ng)

Slow-braised beef in a red wine and thyme jus, with onions, smoked bacon lardons, & mushrooms



Christmas Pudding (v) (*ve) (ng)

with warm brandy sauce

Salted Caramel Slice (v)

Chocolate pastry base with salted caramel, toffee mousse, honeycomb and cookie dough bites, & pouring cream.

Crème Brûlée (v) (ng)

Luxuriously smooth vanilla custard with a perfectly caramelised sugar crust

(v) vegetarian (ve) vegan (ng) Non-Gluten containing ingredients (*) On request