**Festive Menu**

Chicken Liver Pate, Tomato Chutney & Toasted Brioche *GF\**

Roasted Winter Vegetable Soup *GF, VE*

Goat’s Cheese Mousse with Pickled Beetroot, Roasted Apples and a Sweet Celery Dressing *V, GF*

OoOoO

Roasted Turkey, Sage & Onion Stuffing, Pigs in Blankets, Roasted Potatoes, Glazed Vegetables and Traditional Gravy *GF\**

Fillet of Sea Bream, Smoked Cauliflower Puree with Samphire and Roasted Sprouts Finished with a Watercress Dressing *GF*

Roasted Mediterranean Vegetables in a rich Tomato and Basil Reduction with Orzo Pasta *V, GF, VE*

OoOoO

Traditional Christmas Pudding with Honey Roasted Plums, Brandy Cream *GF\**

Chocolate & Orange Cheesecake with a Chocolate Crisp

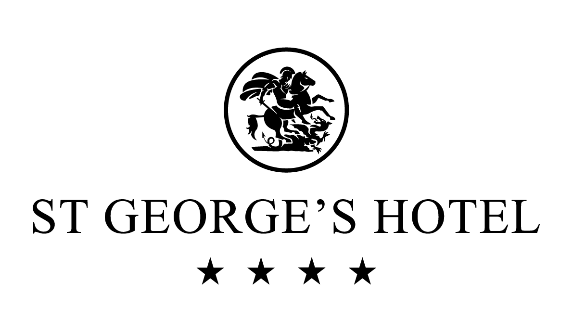
Spiced Rum Caramelised Pineapple & Banana with a Coconut Ice Cream *GF, V, VE*

OoOoO

Freshly Brewed Tea or Coffee with Mini Mince Fancies

*V - Vegetarian GF\* - Can be Gluten-Free GF - Gluten Free*

*DF - Dairy Free DF\* - Can be Dairy Free VE - Vegan*



**Festive Lunches through December**

Have a party with your friends, colleagues or family and enjoy a fabulous Festive Lunch.

**Served throughout December in the Terrace Lounge.**

**2 Courses £19**

**3 Courses £23**



***Dietary Requirements***

*Should you have any concerns about food allergies or intolerances please speak to a member of staff before you order your food or drink. Information on all allergen content is available on request*.



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