

# Love Christmas

## Festive Feast

### Starters

#### Beetroot salad

Whipped vegan feta, orange, dukkha, sunflower seeds & spices

#### Scottish smoked salmon

Soda bread & piccalilli

#### Chicken yakatori skewers

Sesame seeds, ginger, coriander, soy & mirin

#### Quinoa falafel

Hummus, yoghurt, harissa, pomegranate & puffed rice

#### Duck liver parfait

Gooseberry & nettle chutney & toasted brioche

### Mains

#### Roast Norfolk turkey & all the trimmings

Chipolatas & pork & chestnut stuffing

#### Lemon & parsley crusted cod

Winter greens & burnt lemon

#### Sirloin steak

8oz British beef, béarnaise sauce & chips (£5pp supplement)

#### Pheasant sausages

White bean cassoulet & onion crumb

#### Butternut squash ravioli

Vegan feta, baby spinach & pine nuts

*All mains other than the Sirloin steak are served with roast potatoes & seasonal vegetables*

**Why not add an extra helping of pigs in blankets?**

**Special meal requirements:** Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. \*Choice between Long Beach Chenin Blanc or Panol Merlot.

**2 courses £26pp or 3 courses £33pp**

With complimentary mini mince pies

### Pinch of Sweet

#### Christmas pudding

Custard

#### Chocolate brownie

Vanilla ice cream

#### Grilled pineapple

Maple syrup, almond butter, apple sorbet & toasted coconut

#### Matcha cheesecake

Raspberry chai jam

#### Cheese platter

Stilton, cheddar, brie, gooseberry & nettle chutney & oatcake biscuit (£3pp supplement)

 Vegan

 Vegetarian

### Eat, Drink & Be Merry £40

Enjoy a glass of prosecco on arrival, followed by 2 courses from our seasonal menu, half a bottle of wine\* & warm mini mince pies

### Festive Cheer £50

Enjoy a glass of prosecco on arrival, followed by 3 courses from our seasonal menu, half a bottle of wine\* & warm mini mince pies