



3 COURSE SET MENU

STARTERS

Chicken Liver & Spiced Plum Pâté

Smooth chicken liver pâté with sweet plum, toasted sourdough and baby leaves. (M/MU/G)

Roasted Butternut & Sweet Potato Soup

Smooth winter soup with toasted pumpkin seeds and crispy sage. (G/V/VE)

MAIN DISHES

Turkey Roulade

Turkey roulade with sage & onion stuffing, wrapped in bacon, served with pigs in blankets, fondant potato, honey-roasted carrots & parsnips, Brussels sprouts and festive gravy. (SD/G/C)

Wild Mushroom, Tarragon & Leek Pie

Plant-based pie with mushrooms, leeks and tarragon, served with fondant potato, honey-roasted carrots & parsnips, and Brussels sprouts. (G/V/VE/C)

TO FINISH

Christmas Plum Pudding

Traditional plum pudding with vegan brandy sauce. (V/VE/S)

Followed by tea, coffee and minced pies (G/E/M/SD)

All of our allergens are displayed on our menu's and are as follows. Please consider these when selecting your menu.
G- Gluten, CR - Crustacean, E- Eggs, F-Fish, P- Peanuts, S-Soy, M-Milk, T-Tree Nuts, C-Celery, MU-Mustard, SS-Sesame, SD-Sulphur Dioxide, L-Lupin Flour, MO-Mollusc, V-Suitable for Vegetarians, VE- Suitable for Vegans