



Festive Menu

Starter

Curried Parsnip and Apple Soup (V,VG)
served with a warm crusty roll

Creamy Garlic & Tarragon Mushrooms Vol au Vent (V)
served with a side salad

Herbed Chicken Terrine (NDCI)
served with Stornoway black pudding
and apple & raisin chutney

Main

Roast Turkey
with a pork and chestnut stuffing, served with pigs in blankets,
Brussels sprouts, honey roasted carrots and parsnips and roast potatoes

Fillet of Salmon (NGCI)
with a dill cream sauce, tossed winter vegetables and fondant potato

Coconut, Pea & Mint Risotto (V, VG)

Dessert

Christmas Pudding
with brandy sauce

Toffee & Apple Crumble Cheesecake (V, NGCI)

Chocolate and Orange Tart (VG)
served with orange ice cream

Mignardise

Tea or Coffee
served with mince pies

ALLERGENS & INTOLERANCES

V - Vegetarian VG - Vegan Upon Request

NGCI* - Non Gluten Containing Ingredients NDCI* - Non Dairy Containing Ingredients

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.