



Festive GROUP MENU

2 COURSES £22 / 3 COURSES £27

STARTERS

Garden Pea & Courgette Fritters, Tomato Relish, Parmesan Shavings

Baked Potted Brie, Candied Pecans, Apple & Cranberry Ketchup, Maple Vinaigrette

Chicken Liver, Sage & Brandy Pate, Mulled Winter Berry Chutney, Toasted Sourdough

Crispy Pork Belly Rib, Scheszwan Glaze, Bok Choi

MAINS

Grilled Salmon, Creamy Mash, Cranberry, Lemon & Basil Crumble, Mixed Green Peas

Roast Turkey Breast, served with all the trimmings, Sage Gravy

Fillet of Cod, Roasted Vegetables, Red Pesto, Potato Scallops

Smokey Chickpea & Halloumi Bake, Veggie Bolognese Fritters

DESSERTS

Apple & Mince Pie Crumble, Vanilla Custard

Chocolate Delice, White Chocolate & Pistachio Crumble, Clementines

Lemon & Lime Cheesecake, Meringue, Vanilla Ice Cream

Christmas Pudding, Brandy Sauce, Cranberry Jam

****Please state clearly on your preorder any allergies/ dietary requirements as not all ingredients are listed****