

# FESTIVE DINING MENU

Two courses £22.00 / Three Courses £27.00

## STARTER

**Roast butternut squash & chilli soup**

**Pork & black pudding terrine**  
red onion chutney, cress salad

## MAINS

**Traditional roast turkey**  
root vegetables, triple cooked roast potatoes, chipolatas, thyme jus

**Pan seared salmon fillet**  
creamy mash, charred tender stem broccoli, chive beurre blanc

**Beetroot Wellington**  
seasonal vegetables, triple cooked roast potatoes

## DESSERTS

**Traditional Christmas pudding**  
Brandy crème anglaise

**Chocolate & raspberry torte**  
forest berry compote



This is a disposable, single use menu & will be recycled after use

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.