

# FESTIVE DINING MENU

Two courses £22.00 / Three courses £27.00

## STARTER

**Creamed celeriac & roasted parsnip soup**

**Ham hock & pickled carrot terrine**  
onion jam, toasted brioche

**Smoked aubergine pate**  
micro greens, toasted brioche

## MAIN

**Turkey roulade**  
sage & onion stuffing, pigs in blankets, seasonal vegetables, roasted potatoes,  
garlic & onion jus

**Pan fried fillet of salmon**  
cannellini bean & chorizo casserole

**Butternut squash & lentil wellington**  
seasonal vegetables, roasted potatoes, basil pesto

## DESSERT

**Traditional Christmas pudding**  
crème anglaise, whisky marinated berries

**Chocolate & raspberry torte**  
berry compote & candied almonds

**Isle of Mull Cheddar**  
oatcakes, onion chutney, grapes



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.