# FESTIVE
## SET MENU

2 COURSES £42PP | 3 COURSES £48PP

## STARTERS

**PARSNIP SOUP, CRISPS & BREAD ROLL** V (502 kcal)

**BEETROOT-CURED SALMON GRAVADLAX** (190 kcal)
Served with watercress & a light lemon-dill dressing

**CHRISTMAS CHICKEN ROULADE** (383 kcal)
Served with garlic mayo & winter leaves

## MAINS

**TURKEY BALLOTINE** (628 kcal)
Crispy roast potatoes, sage & onion stuffing, pigs in blankets, seasonal trimmings brussels sprouts, cranberry sauce & gravy

**PAN-SEARED SALMON WITH LEMON & HERB BUTTER** (556 kcal)
Salmon, pan-seared with lemon & herb butter sauce. Served with crushed new potatoes, wilted greens & a white wine sauce

**BAKED SQUASH, TOFU SCRAMBLE, BALSAMIC PEARLS** V,Ve (368 kcal)
Served with baby cress & herb oil

## DESSERTS

**CHRISTMAS PUDDING** Ve (364 kcal)
Served with custard

**STICKY TOFFEE PUDDING** V (410 kcal)
Toffee sauce, cream & winter berries

**APPLE & BLACKBERRY CRUMBLE** V (464 kcal)
Custard or vanilla ice cream

Ve Vegan | V Vegetarian

We recognise the seriousness of food intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food is prepared in a kitchen where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate. Adults need around 2000 kcal per day.

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