

THREE COURSE FESTIVE FEAST

£45 per person
Available for up to 85 guests

STARTERS

Prawn roll, made with king prawns, togarashi seasoning, shallots and cucumber, yuzu-mayonnaise, soft brioche roll

Ham Hock terrine, fennel, orange, lambs lettuce, cornichons, toasted fig loaf (gf)

Roasted Aubergine on curried yogurt, crispy sage & pine nuts (ve,gf)

MAINS

Pork Belly with roasted carrots & parsnips, apple sauce, bone gravy

Turkey 'filet', garlic butter and rosemary, roasted carrots and parsnips, bone gravy

Roasted 'chicken' rosemary, roasted carrots & parsnips, gravy (ve)

Roasted salmon fillet, parsley sauce, lemon and thyme roasted carrots and sorrel (gf)

For the table to share - roasted sprouts and lardons, roasted potatoes, horseradish sauce, cranberry sauce

DESSERTS

Mince pie and brandy cream (v)

Sticky toffee pudding, salted toffee sauce and roasted pineapple, orange custard (v)

Chocolate and cherry, coconut tart (ve, gf)

V VEGETARIAN **VE** VEGAN **GF** GLUTEN FREE

ALLERGEN INFORMATION: Some of our menu items may contain nuts and allergens. If you have any allergies or dietary requirements, please request our allergen information from a member of the team before selecting a dish.