

Festive MENU

THREE COURSES

Celebrate the season with a carefully crafted festive feast.

Please choose one dish from each course.

STARTERS

CRISPY CALAMARI

Ponzu dipping sauce 417 kcal

TANDOORI CHICKEN SKEWERS

Mint yoghurt, cucumber, pepper, red onion & tomato salad 241 kcal

TODAY'S SEASONAL SOUP (V) (VEO)

Served with warm artisan bread

BRIE WEDGES (V)

Panko-coated rosemary & garlic brie, cranberry sauce 627 kcal

MAINS

FESTIVE ROAST DINNER

Roast potatoes, gravy & all the trimmings, with your choice of:

Beef Featherblade

Slow-cooked with a salt & pepper seasoning 932 kcal

Turkey Roulade

Stuffed with sage & onion stuffing, wrapped in streaky bacon 767 kcal

Spiced Sweet Potato &

Apricot Roast (VE)

Chickpeas, quinoa & sweet red onion marmalade, topped with mixed seeds 813 kcal

GRILLED SALMON

Asparagus with Maldon sea salt, pommes Anna potatoes, panko-coated poached egg, Béarnaise sauce 1080 kcal

PARMA-WRAPPED CHICKEN

Stuffed with garlic herb butter, served with Tenderstem® broccoli, pommes Anna potatoes & a white wine herb cream sauce 632 kcal

BRIE & CRANBERRY SMASH BURGER

Double 21-day aged beef patty, lettuce, smoked sweet-cured streaky bacon, crispy brie wedge, cranberry sauce, fries 1556 kcal

DESSERTS

STICKY TOFFEE SUNDAE (VE)

Warm chunks of sticky toffee pudding, whipped cream, salted caramel ice cream, toffee sauce & chopped nuts 628 kcal

NEW YORK CHEESECAKE (V)

Vanilla cheesecake, fresh strawberries, caramelised pecans 677 kcal

OREO BROWNIE STACK

Crushed Oreo biscuit, Oreo ice cream 753 kcal

APPLE & RASPBERRY CRUMBLE (VE)

Vanilla custard 447 kcal

(VE) Vegan, (V) Vegetarian, (VEO) Vegan Option available. Adults need around 2000 kcal a day.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities go to the team that provided your meals and drinks. Subject to availability.

For allergen information, please scan the QR code or ask a member of the team for our dish guide.

