



CHRISTMAS PARTY MENU

Baked Camembert GF?

Garlic, rosemary, sour dough 420 kcal **G, D, N, SO**

Cauliflower & Roasted Chestnut Soup **V, VE?** 419 kcal **C, G, D, N, SU**

Smoked Salmon & Prawn Tian GF?

Cucumber & dill mayonnaise 445 kcal **CR, E, F, M, G**

Chicken Liver Parfait GF?

Toasted sourdough, red onion marmalade 368 kcal **G, E, N, SO, SU, D, M**

Fan of Honeydew Melon **V, VE**

Berries, raspberry coulis 114 kcal

Traditional Roast Turkey GF?

Pigs in blankets, sage, cranberry & onion stuffing,
white wine jus 747 kcal **G, SO, SU**

Roast Topside Beef GF?

Yorkshire pudding, red wine jus 850 kcal **G, E, D, SU**

Chestnut, Cashew, Cranberry Wellington **V, VE?**

Caramelised onion jus 900 kcal **N, C, G, E, D, SU**

Christmas Plum Pudding GF?, VE?

Cointreau & orange custard, brandy butter 420 kcal **G, D, N, SU**

Warm Triple Chocolate Brownie GF?, VE?

White chocolate sauce 677 kcal **G, D, E**

Pavlova

Forrest berries & cream 312 kcal **E, D, SU**

Vegan Christmas Plum Pudding **VE**

Soya ice cream 420 kcal **G, SO**

Coffee

GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)

D DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY
N NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.