

CHRISTMAS DAY

MAIN MENU

STARTERS

Smoked plum tomato and caramelised onion soup V VE* GF*
Served with a kale pesto

Chicken liver orange and cranberry pate GF*
Fruit chutney and rustic toast, baby leaf and pine kernel salad

MAINS

Traditional roast turkey GF*
Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy, served with cranberry sauce

Roast loin of pork GF*
Crisp crackling, goose fat roasted potatoes, honey roast parsnips and a roast gravy

Butternut squash, lentil and almond wellington VE
Roast butternut squash, lentils and almonds, combined and flavoured with herbs, served with a roasted garlic gravy

All of the dishes above are served with a melange of seasonal vegetables

DESSERTS

Steamed Christmas pudding V GF*
With brandy sauce

Irish cream and toffee cheesecake V
Salted caramel ice cream, and a lightly whipped lemon and vanilla cream

V - No meat or fish VE* - Vegan alternative available GF* - Gluten free alternative available

Menus subject to change. UK

CHRISTMAS DAY CHILDREN'S MENU

STARTERS

Cream of tomato soup V GF*

With star croutons

Melon smile V VE* GF*

With a selection of fruit and strawberry coulis

MAINS

Traditional roast turkey GF*

Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, peas and a roast turkey gravy

Roast loin of pork GF*

Crisp crackling, goose fat roasted potatoes, peas and a roast gravy

All served with a melange of seasonal vegetables

Tomato pasta bake V VE

Broccoli, sweetcorn, spinach and courgette and pasta in a rich tomato sauce, glazed with vegan cheese and crispy tortilla chips

DESSERTS

Steamed Christmas pudding V GF*

Served with custard

Chocolate brownie sundae V VE*

Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce

V - No meat or fish VE* - Vegan alternative available GF* - Gluten free alternative available

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