



Starters



Roasted Parsnip & Apple Soup (vg)

Finished with sage oil and croutons. Served with your choice of white, brown or gluten free roll.

Prawn & Avocado Cocktail

Prawns, diced avocado, shredded lettuce and a celery stick, topped with a Marie Rose sauce.

Chicken Liver, Clementine & Candied Cranberry

Served with caramelised red onion chutney and toasted brioche or gluten free roll.



Mains



English Rose Roast Turkey

Red tractor turkey from Hubbard's Farm, served with traditional accompaniments of roast potatoes, chipolatas and seasonal vegetables.

Plum, Honey & Star Anise Salmon

Served with new potatoes and green beans, finished with a cranberry, orange and ginger sauce.

Roasted Butternut Squash (vg)

Stuffed with mediterranean vegetables & basil, served with traditional accompaniments of roast potatoes and seasonal vegetables.



Desserts



Traditional Christmas Pudding (v)

Served with brandy cream or vanilla ice cream.

Popping Prosecco Fizz Cheesecake (v)

Biscuit base topped with popping Prosecco cheesecake, lavished with pockets of orange coulis, hand finished with orange glaze and gold sugar.

Ultimate Chocolate Brownie (vg)

A chocolate brownie base with a clementine flavoured dark chocolate ganache, finished with a gold shimmer.