

## Festive Dining Menu

### **Carrot and Chilli Soup (V)**

Coconut and onion bhaji

*Contains wheat. Can be made vegan, gluten free, dairy free*

### **Chicken and Leek Terrine**

Rum poached raisins, pickled shimeji

*Contains sulphates*

### **Home Cured and Smoked Salmon**

Wasabi mayonnaise, feta, radish, cucumber

*Contains lactose, egg, mustard, sulphates, fish, milk. Can be made egg free, sulphate free, dairy free*

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### **Roast Turkey**

All the trimmings

*Contains wheat, nuts, milk. Can be made gluten free, nut free, dairy free*

### **Roast Hake**

Saffron and spinach risotto, sprout and hazelnut salad

*Contains fish, milk, nuts. Can be made dairy free and nut free*

### **Pumpkin and Sage Ravioli (V)**

Toasted pumpkin seeds, grazed baby onions, ricotta and wakame

*Contains milk and wheat. Can be made vegan, dairy free*

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### **Christmas Pudding**

Brandy cream and cherry ice cream

*Contains wheat, milk, egg. Can be made gluten free, dairy free, egg free or vegan*

### **Chocolate and Hazelnut Dacquoise**

Fromage blanc sorbet

*Contains nuts, egg, lactose*

### **Apple and Rhubarb Crumble**

Vanilla custard, candied ginger

*Contains milk, wheat, oats and egg. Can be made gluten free or vegan*

*Please speak to a member of staff prior to ordering if you have any allergies or questions about our ingredients.  
We cannot guarantee that any food is free from traces of allergens.*