



## MAIN COURSE

### Roast Turkey Crown

With Pigs in Blankets, Roast Potatoes and Seasonal Vegetables

Roasted Butternut Filled with Lentil and Bell Pepper Stuffing (VG)

Braised Red Cabbage and Pan-Fried Sprouts with Flaked Almonds

### Pan-Fried Seabass (WF)

Crushed Potatoes and Peas and a Watercress and Tarragon Salad

## DESSERTS

Chocolate Orange Tart (VG, WF)

Christmas Pudding with Brandy Sauce

*V = Vegetarian, VG = Vegan, WF = Wheat Free Recipe*

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant. All prices include VAT. Service is at customers discretion, tips are gratefully received in cash or card and are passed directly to colleagues.

