

CHRISTMAS MENU

MAIN

Slow roasted beef brisket with a parsley crumb, colcannon maple roasted parsnip and bashed carrots, red wine jus (Gluten free & Dairy free option)

Garlic & thyme roasted sweet potato, celeriac and baby onion tart tatin served with colcannon maple roasted parsnip and bashed carrots, red wine jus Vegan

DESSERT

Lemon meringue dome with mandarin, cranberry and passion fruit coulis, popping space dust

Mango & passion fruit 'cheese'cake, vegan meringue pieces, with mandarin, cranberry and passion fruit coulis

(Vegan, Gluten & Dairy free)