

STARTERS

Chicken and Duck Liver Pate with Red Onion Chutney

A smooth and rich chicken and duck liver pate served with a tangy red onion chutney, accompanied by toasted brioche

Roasted Beetroot and Avocado Salad (Vegan)

A vibrant salad featuring roasted beetroot, sliced avocado, and toasted pumpkin seeds on a bed of mixed greens

SOUP

Roasted Chestnut and Parsnip Soup (Vegan)

A festive and warming soup made from roasted chestnut and parsnips, delicately spiced with nutmeg and thyme. Served with a crusty bread roll.

MAIN COURSE

Roast Turkey

Succulent roast Turkey with sage and onion stuffing, served with crispy roast potatoes, honey-glazed carrots, Brussel sprouts with chestnuts, Yorkshire pudding, pigs in blankets, and rich Turkey gravy

Honey Glazed Gammon

Tender, slow-cooked gammon glazed with honey and mustard, served with crispy roast potatoes, honey-glazed carrots, Brussel sprouts with chestnuts, Yorkshire pudding, pigs in blankets, and rich mustard gravy

Roast Beef

Prime rib of beef roasted to perfection, served with horseradish sauce, served with crispy roast potatoes, honey-glazed carrots, Brussel sprouts with chestnuts, Yorkshire pudding, pigs in blankets, and rich mustard gravy

Vegan Beef Flank

Vegetarian beef flank roasted to perfection, served with horseradish sauce, served with crispy roast potatoes, honey-glazed carrots, Brussel sprouts with chestnuts, Yorkshire pudding, *vegan pigs in blankets* and rich mustard gravy

DESSERTS

Traditional Christmas Pudding with Brandy Sauce (Vegan option available)

A classic steamed Christmas pudding filled with dried fruits, spices, and a hint of brandy. Served warm with a rich brandy sauce

Chocolate and Orange Torte (Vegan & Gluten Free)

A decadent and rich chocolate torte infused with zesty orange topped with a glossy dark chocolate ganache. Served with a side of fresh berries.

BISCUITS WITH TEA & COFFEE