

Festive Fayre

CHOOSE FROM EITHER
2 COURSES OR 3 COURSES,
 PLEASE ASK A MEMBER OF THE TEAM FOR DETAILS

AVAILABLE FROM 13TH NOVEMBER 2019 UNTIL 1ST JANUARY 2020* – PRE-BOOKING REQUIRED

Starters

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with no-gluten containing bread

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with pig in blanket, roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and no-gluten containing gravy

MUSHROOM RISOTTO (V)*

A creamy risotto with wilted spinach and peas topped with mushrooms and parsley oil

SEA BASS RISOTTO*†

A creamy risotto with wilted spinach and peas topped with sea bass fillets and parsley oil

6oz* SIRLOIN STEAK & BEARNAISE SAUCE†

Cooked to your liking with a jacket potato, peas and half a grilled tomato

Desserts

SHIMMERING BERRY CHEESECAKE (V)

Vanilla cheesecake topped with shimmering berries, served with vanilla flavour ice cream

SELECTION OF CHEESE (V)

A selection of Stilton®, Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and no-gluten containing bread

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. †Dishes may contain bones. *All stated weights are approximate and uncooked. ‡Contains alcohol.

Please advise the team of any dietary requirements when ordering. †Excluding Christmas Day and Boxing Day.

NO-GLUTEN CONTAINING INGREDIENTS

2 COURSES 3 COURSES

NAMES	STARTERS	MAINS			DESSERTS		
	Maple Flavoured Root Vegetable Soup (V)	Traditional Christmas Dinner with all the Trimmings	Mushroom Risotto (V)*	Sea Bass Risotto**	6oz* Sirloin Steak & Bearnaise Sauce*	Shimmering Berry Cheesecake (V)	Selection of Cheese (V)
1							
2							

Please highlight below any additional requests i.e. allergens

FESTIVE FAYRE

Name 1

Name 2

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals.

Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.