

CELEBRATIONS MENU

CURRIED PARSNIP SOUP (VGI)

Coriander yoghurt (179kcal)

CHICKEN LIVER PARFAIT

Plum and figgy chutney, served with brioche toast (329kcal)

CLASSIC PRAWN COCKTAIL

Iceberg, pink grapefruit and avocado (361kcal)

SPICED PICKLED BEETROOT & STILTON SALAD (V)

Blue cheese, endive, sourdough croutons and sweet mustard dressing (555kcal)

ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings (603kcal)

DAUBE OF BEEF PROVENÇALE

Pommes purée, pancetta, mushrooms and glazed baby onions (585kcal)

PAN-FRIED COD

Lentils, winter root vegetables and cavolo nero (569kcal)

GNOCCHI À LA PARISIENNE (VGI)

Wild mushrooms, mornay and black truffle sauce (827kcal)

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI)

WARM STICKY FIGGY PUDDING (V)

Red wine and toffee sauce, vanilla ice cream (282kcal)

'ORIADO' VALRHONA CHOCOLATE TERRINE (VGI)

Cherry compote and crème fraîche (749kcal)

PEAR & GINGERBREAD TRIFLE (V)

Poached pears, gingerbread, custard and vanilla cream (559kcal)

ASSIETTE DE FROMAGE

Selection of artisan cheese, served with biscuits, chutney and fruit (533kcal)

CRACKERS, MINCE PIES, TEA & COFFEE (321kcal)

