



Festive DINNER MENU

CREAM OF VEGETABLE & HERB SOUP **VE GF?**

Garlic Croutons 225 Kcal

CLASSIC PRAWN COCKTAIL **GF?**

Shredded Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter 277 Kcal **C, G, E, D, SO, SU**

HOMEMADE CHICKEN LIVER PATE **GF?**

Cider & Apple Chutney, Toasted Crostini Bread, Quince Jelly, Balsamic Glaze 181 kcal **SU, D, E, G, C**

SEAFOOD TRIO

Crispy Calamari Bites, Smoked Salmon, Crab Mayonnaise,
Toasted Ciabatta, Lemon Gel, Chilli Mayonnaise 329 Kcal **G, SU, S, D, E, MO, CR, SO, F**

MULLED WINE POACHED PEAR

Blue Cheese Crumb, Port Glaze, Candied Walnuts 284 Kcal **SU, D, N**

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ROAST BREAST OF DEVON TURKEY **GF?**

Cranberry & Apricot Stuffing, Sausage and Bacon Slice 544 Kcal **G, SU**

ROAST SILVERSIDE OF BEEF **GF?**

Yorkshire Pudding, Horseradish 577 Kcal **G, E, D, M, SU**

FESTIVE CHICKEN BURGER **GF?**

Grilled Chicken Breast, Melted Brie, Cranberry, Crisp Iceberg Lettuce, Tomato Relish,
Toasted Bun, Skinny Fries and Coleslaw 987kcal **E, D, M, SU, S**

OVEN BAKED SALMON SUPREME

Samphire, Clam & Prosecco Velouté 750 Kcal **D, E, F, MO**

CRANBERRY, CHESTNUT & SPINACH NUT LOAF **GF? VE**

Caramelised Onion Gravy 650 Kcal **N, SU**

BEETROOT WELLINGTON

Caramelised Onion Gravy 700 Kcal **N, SO, G**

Roast Potatoes **SU**, New Potatoes, Batton Carrots, Sauteed Sprouts **D**,
Cauliflower and Broccoli Mornay **VE GF G, D, M**

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CHRISTMAS PUDDING **GF?**

Brandy Sauce, Clotted Cream 318 Kcal **G, N SU D**

FRESH FRUIT & BERRY SALAD **VE? GF?**

Clotted Cream 275 Kcal

BANOFFEE PIE

Vanilla Ice Cream 985 Kcal **G, D, E, N, SO, SU**

STRAWBERRY CHEESECAKE

Pouring Cream 917 Kcal **G, SO, D, SU**

DARK CHOCOLATE TART

Kirsch Cherries, Honeycomb Ice Cream 850 Kcal **G, D, SU, E, N C**

A pre-order is required no later than 2 weeks prior to your event.

*Menu subject to change. Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery **N** Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin
GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)