



Menu

Starter

Pressed Gammon, Pork, Apricot and Herbs Welsh tomato chutney, orange and stem ginger dressing, pork scratching (SD)

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Roasted Spiced Butternut Squash Soup

Leek and black onion seed bhaji, parsley oil (Ve)



Main Course

Roasted Turkey Breast

Cranberry pork sausage wrapped in bacon, sage, onion and pork stuffing, herb potato, tian of parsnip and carrot, Brussels sprouts, rich turkey jus (SD)

or

Toasted Seed and Lentil Roast with Pine Nuts and Spiced Prunes

Vegan sausage wrapped in leek, sage and onion stuffing, herb potato, tian of parsnip and carrot, Brussels sprouts, vegetarian herb gravy (Ve)



Dessert

Festive Dark Cherry Delice

Cherry mousse layered between dark chocolate sponge topped with chocolate glaze, served with vanilla custard, dark cherry and mulled wine compote (Ve,S)

Freshly Brewed Coffee and Tea Mince pies (V,G)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(Ve) Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains seame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.