

Christmas Party Nights

Gravadlax salmon, sweet dill mustard emulsion & pickled dill salad (E,F,Mu,S,SD)

Hoisin duck pressing, spring onion pimento arancini, sweet & sour cabbage, crispy noodles (E,G,Mk,S) *(This dish can be adjusted and served free from gluten or dairy)*

Goats cheese mousse, roasted beetroot & pomegranate salad, cavolo nero, crostini (v) (G,Mk,Mu,S,SD)

Roast Norfolk bronze turkey traditionally garnished, orange, red onion & thyme stuffing, roast potatoes & turkey jus (Ce,E,G,Mk,SD) *(This dish can be adjusted and served free from gluten or dairy)*

Roast sirloin of English beef, Yorkshire pudding, roast potatoes & red wine jus (Ce,E,G,Mk,SD) *(This dish can be adjusted and served free from gluten or dairy)*

Butternut squash tortellini, squash puree, confit leeks, crispy sage & onion crumb, beurre blanc (G,Mk,SD)

Christmas pudding, brandy sauce & Chantilly cream (E,G,Mk,SD)

Dark chocolate torte, dulce de leche, vanilla ice cream & crispy banana (E,Mk,S)

Selection of British cheeses, celery, grapes & biscuits (Ce,G,N,Mk,SD) *(This dish can be adjusted and served free from gluten)*

If you require a dessert free from dairy, please contact Reception who can provide these to you.

Please speak to a member of staff if you wish to know which cereal containing gluten (G) and which nut (N), is in the dish you have chosen.

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals containing Gluten, [L] Lupin, [Mk] Milk, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds, [Mo] Molluscs

Our suppliers & kitchen handle numerous ingredients & allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare with special dietary requirements will be 100% allergen or contamination free.