

TWO COURSE £38.00 THREE COURSE £42.00

CLASSIC CHRISTMAS MENU

MINIMUM 10 PEOPLE

STARTERS

SMOKED SALMON AND PRAWNS WITH ROCKET (GF) – 203 KCAL VEGAN WELLINGTON (VGN) – 410 KCAL

MAIN DISHES

ROAST CHICKEN WITH BABY CARROTS, ASPARAGUS, NEW POTATOES, AND GRAVY – 264 kcal VEGETABLE MILLEFOGLIE (V) (*VGN) (GF) – 200 kcal

DESSERTS

APPLE CRUMBLE WITH VANILLA ICE CREAM AND RASPBERRY SAUCE (V) – 230 kcal CHOCOLATE FONDUE WITH STRAWBERRIES AND PHYSALIS (VGN) (GF) – 586 kcal

Our food may contain nuts, derivatives of nuts or other allergens.

A 10% Service Charge will be added to your bill.





Our Bar Manager's Personal Wine Recommendations

Tamarind Garden, Moscatel -£28.50

"This is one of my favourite aromatic blends. The subtle sweetness of Moscatel keeps your palate refreshed and is a wonderful match for vegan and vegetarian dishes".

Tamarind Garden, Cabernet -£28.50

"I recommend this Cabernet for its bright fruit flavours that enhance the aromatic elements of spicier dishes. It's especially great with chicken and Wellington meals".

Head Chef's Handpicked Menu Selections

Starter

Vegan Wellington (VGN)

"This dish is a personal triumph for me. The puff pastry, filled with spiced vegetables, makes for an impressive starter that even non-vegetarians find hard to resist".

Main Course

Roast Chicken with Baby Carrots, Asparagus, New Potatoes, and Gravy

"I consider roast chicken to be one of the most satisfying meals, and when paired with seasonal vegetables, it's simply irresistible".

Dessert

Chocolate Fondue with Strawberries and Physalis (VGN) Chocolate and Fruit

"A classic combination that I adore. This dessert not only tastes incredible but also offers the added benefit of the fruits' natural nutrients".

