

FESTIVE MENU

Includes tea, coffee and a mini mince pie

STARTERS

- **Roasted Tomato and Red Pepper Soup (VG)**
Served with warm ciabatta and garnished with fresh coriander
- **Bloody Mary Prawn Cocktail (GFO)**
Served with Becketts' Bakery granary bread
- **Prosciutto and Melon (GF)**
Served with a drizzle of sharp raspberry coulis

MAIN COURSES

- **Festive Turkey Roast (GFO)**
Hand carved breast of turkey served with pigs in blankets, a giant homemade Yorkshire pudding and all the festive trimmings
- **Brie, Mushroom and Cranberry Wellington (V)**
Topped with hazelnuts, peanuts and almonds and served with thyme roasted potatoes, honey glazed carrots and parsnips and a vegetarian gravy
- **Homemade Lentil Cottage Pie (VG/GF)**
A delicious blend of lentils, celery, carrot, onion and tomato in a rich vegan gravy, topped with a smooth mashed potato

DESSERTS

- **Apple and Cinnamon Crumble (GF/VGO)**
Served with a caramel honeycomb ice cream
- **Traditional Christmas Pudding (VGO)**
Infused with Bourbon and served with your choice of ice cream or custard
- **Chocolate Orange Cookie Dough**
Freshly baked chocolate chip cookie dough served warm with chocolate orange pieces, whipped cream and vanilla ice cream

GFO Gluten free on request
GF Gluten free

V Vegetarian
VG Vegan
VGO Vegan on request