

FESTIVE GONDOLA



TO START

Cheese fondue to share (gfa)

Artisan breads, pigs in blankets, cured meats (gfa)

Seasonal vegetables (V)

THE MAIN EVENT

Sharing platter of roasted crown of turkey

Beetroot & spinach smoked cheddar Wellington

Roast rump of beef

Served with pork stuffing, pigs in blankets, roast potatoes, buttered carrots & sprouts, gravy

(gfa), (dfa)

TO FINISH

Sharing platter to include:

Christmas pudding, brandy butter (gf)

Raspberry Choux Buns

Baileys Frangipane tart, Baileys cream

(v) denotes vegetarian, (v+) denotes can be made vegan (gfa) denotes can be made gluten-free, (dfa) denotes can be made dairy-free. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a manager for details.
Please note there is a discretionary service charge of 12.5%