

Festive Igloos



To start

Honeyed beetroot & carrot salad
with feta & hazelnuts
Comté cheese fondue, bread, fennel spears,
celery sticks

The main event

Roasted crown of turkey, pork stuffing, pigs in
blankets, roast potatoes, buttered carrots & sprout
tops, gravy
Butternut squash & smoked cheddar Wellington, roasted
potatoes, buttered sprout tops, vegetarian gravy (v,v+)
Roast rump of beef served pink, roast potatoes,
buttered carrots & sprout tops, gravy

Desserts

Sharing platter to include:
Christmas pudding, brandy butter
Panettone bread & butter pudding, crème anglaise
Chocolate truffle torte, caramelised pear

80 per person including a glass of Taittinger or
non-alcoholic cocktail on arrival

(v) denotes vegetarian, (v+) denotes can be made vegan

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%