

# 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

70 per person including mulled wine or  
bubbles 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%