

# **CELEBRATIONS MENU**

## CURRIED PARSNIP SOUP (VGI)

Coriander yoghurt (179kcal)

## CHICKEN LIVER PARFAIT

Plum and figgy chutney, served with brioche toast (329kcal)

## CLASSIC PRAWN COCKTAIL

Iceberg, cucumber and spring onion (361kcal)

## SPICED PICKLED BEETROOT & STILTON SALAD (V)

Blue cheese, endive, sourdough croutons and sweet mustard dressing (555kcal)

## ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings (603kcal)

## DAUBE OF BEEF PROVENÇALE

Pommes purée, pancetta, mushrooms and glazed baby onions (585kcal)

#### PAN FRIED COD

Lentils, winter root vegetables and cavolo nero (569kcal)

### GNOCCHI À LA PARISIENNE (VGI)

Wild mushrooms (827kcal)

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI)

## WARM STICKY FIGGY PUDDING (V)

Red wine and toffee sauce, vanilla ice cream (282kcal)

## VALRHONA CHOCOLATE TERRINE (VGI)

Cherry compote and crème fraîche (749kcal)

## PEAR & GINGERBREAD TRIFLE (V)

Poached pears, gingerbread, custard and vanilla cream (559kcal)

## ASSIETTE DE FROMAGE

Selection of artisan cheese, served with biscuits, chutney and fruit (533kcal)

CRACKERS, MINCE PIES, TEA & COFFEE (321kcal)

