

// FESTIVE LUNCH & DINNER MENU //

Oven roasted vine tomato soup GL VE
Basil oil
GF on request

Chicken liver parfait M, GL, SU, S
Brioche toast, sweet onion chutney

Gin and beetroot cured salmon F, M, SU
Crème fraiche, crispy capers

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Roasted Berkshire turkey breast GL, M, SU
Cranberry ketchup, pigs in blankets, bread sauce
GF & DF on request

Overnight roast sirloin of beef GL, E, M
Horseradish sauce, Yorkshire puddings

Roasted butternut, beetroot and spinach pithivier S, GL VE
Cranberry soya cream

*The above dishes are all served with roast potatoes, spiced red cabbage,
sprouts, honey roasted parsnips and confit carrots*

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Sticky toffee pudding GL, E, M SU
Brandy toffee sauce

Orange and lemon posset GL, M
Cranberry biscuit

Biscoffee cheesecake GL, S VE

V – Vegetarian, VE – Vegan, GL – Gluten, M – Milk, SU – Sulphites, S – Soy, CR – Crustaceans, E – Egg, F – Fish, MU – Mustard, N – Nuts,
C – Celery, P – Peanuts, SE – Sesame seeds.

Some dishes may contain nuts, please let us know if you have any allergies or intolerances, allergen information is available on request. Some dishes can be adapted to suit your dietary needs, please discuss with your event Co-Ordinator.