

# SET MENU

3 COURSES £48

## STARTERS

### HAM HOCK & PEA TERRINE

With a plum & apple chutney, focaccia croute and dressed rocket leaves. 320 kcal

### CHICKEN SKEWERS

With a sweet cherry BBQ sauce, sour cream and flakes of toasted corn with honey & chopped peanuts. 278 kcal

### CRISPY DUCK GYOZA

With a sticky sweet plum & gingerbread sauce, spring onion, red chilli and rocket leaves. 285 kcal

### HOT SMOKED SALMON

Flaked hot smoked salmon bound with capers, shallots, dill, mustard & mayo and served with lightly toasted bread & butter. 407 kcal

### MUSHROOM & CRUMBLY BLUE ARANCINI (VG)

With caramelised red onion chutney, garlic & herb dip and rocket leaves. 431 kcal

## MAINS

### TURKEY FEAST

Turkey stuffed with pork, sage & onion stuffing and wrapped in bacon with pigs in blankets, Tenderstem® broccoli, honey roast parsnips, roast potatoes, red cabbage & apple, fig & honey chutney and gravy. 1231 kcal

### 10<sup>0Z</sup> RIBEYE STEAK +£5 SUPPLEMENT

Served with a rich red wine & wild mushroom sauce, red cabbage & apple, buttery chive mashed potato, Tenderstem® broccoli, a golden Yorkshire pudding and honey roast parsnips. 1551 kcal

### GRILLED SEA BASS FILLETS

With flaked hot smoked salmon in a creamy prosecco & lobster glaze sauce. Served with smashed new potatoes, samphire & honey roast parsnips. 1281 kcal

### MAC 'N' CHEESE (V)

Topped with slow-roasted tomatoes, fig & honey chutney and sweet & sour pickled red onion, served with a side salad. 938 kcal

### CAULIFLOWER TART (VG)

Topped with Sheese® and slow-roasted tomatoes, served with Tenderstem® broccoli, truffle oil & tarragon skin-on fries and caramelised onion chutney. 1078 kcal

## DESSERTS

### CHRISTMAS PUDDING (V)

With whipped cream, Amaretto syrup and flakes of toasted corn with honey & chopped peanuts. 807 kcal

### GOLD DUSTED KEY LIME PIE (VG-M)

With gingerbread syrup and freeze-dried raspberries. 296 kcal

### BRITISH CHEESE PLATE (V) +£3 SUPPLEMENT

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 985 kcal

### PANETTONE CHEESECAKE (V)

A sweet oatmeal biscuit base topped with a vanilla flavour cheesecake and pieces of panettone & brioche, orange curd and chocolate chips. Served with a drizzle of salted caramel sauce and a jug of Amaretto syrup infused custard. 576 kcal

### FESTIVE CHOCOLATE BROWNIE (V)

With cherry compote, Belgian chocolate sauce, whipped cream and freeze-dried raspberries with a candy cane and crumbled chocolate. 623 kcal

Adults need around 2000 kcal a day.

Buffet prices are per person. Calories based on a booking of 10.

Full allergen information is available for all food & drinks. \*Contains alcohol