THREE COURSE CHRISTMAS PARTY NIGHT MENU

STARTER

Maple roasted carrot & parsnip soup (VE)(GFA)(DFA) CO₂ A
with crispy parsnip skins. Served with artisan bloomer bread

Honey roasted fig and goat's cheese parfait (V)(GFI) CO₂ B
with chestnut crunch

Salmon arancini (GFI) CO₂ C
with Bloody Mary crème fraiche

Panchetta, brie and cranberry croquette CO₂ A
with cauliflower purée

MAIN COURSE

Golden roasted Norfolk turkey (DFI)(GFA) CO₂ C
with sage & cranberry seasoning, pigs in blankets, chestnut sprouts, roasted maple carrots, roasted potatoes and pan gravy

Charred pork cutlets (DFI)(GFI) CO₂ D
with casserole of beans, Parmentier potatoes, maple roasted parsnip, kale, mini apple and pan jus

Oven baked hake (GFI) CO₂ B
with spinach rosti, samphire & charred tender stem broccoli and mussel & dill split sauce

Roasted shallot & squash tart tatin (VE)(DFI)(GFI) CO₂ B
with Greek white, pea puree, chestnut sprouts and charred courgettes

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DESSERTS

Steamed Christmas pudding CO₂ C
with rum & vanilla sauce and fig compote

Millionaire tart (V) CO₂ E
with gold glitter and Chantilly cream

Poached cinnamon & vanilla pears (VE)(GFI)(DFI) CO₂ A
with red wine syrup

Molten chocolate cake (V) CO₂ D
with honeycomb, butterscotch sauce and vanilla ice cream

Consider Your Carbon Impact this Christmas with our cloud ratings for each dish.

A - VERY LOW	B - LOW	C - MEDIUM	D - HIGH	E - VERY HIGH
0-1.75 Kg C02e	1.75-3 Kg C02e	3-4.25 Kg C02e	4.25-5.5 Kg C02e	5.5+ Kg C02e

(V) Vegetarian **(VE)** Vegan **(GFI)** Made using gluten free ingredients **(DFI)** Dairy Free Ingredients **(DFA)** Dairy Free Available **(GFA)** Gluten Free Available