TWO COURSE SET CHRISTMAS DINNER MENU

STARTER

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

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

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

ADD DESSERT FOR AN ADDITIONAL £5

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

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