

# Festive Igloos



## **To start**

Honeyed beetroot & carrot salad  
with feta & hazelnuts  
Comté cheese fondue, bread, fennel spears,  
celery sticks

## **The main event**

Turkey & pork stuffing ballotine wrapped in bacon  
pigs in blankets, roast potatoes,  
buttered sprout tops, gravy  
Butternut squash & smoked cheddar Wellington, roasted  
potatoes, buttered sprout tops, vegetarian gravy (v,v+)  
Roast rump of beef served red, roasted vegetables,  
roasted potatoes, gravy,

## **Desserts**

Sharing platter to include:  
Chocolate Bûche de Noël  
Pear & gingerbread frangipane tart, vanilla ice cream  
Christmas pudding, brandy sauce  
Trifle terrine cake, chocolate mousse, chestnut cream,  
cranberry, rum soaked raisin

65 per person including mulled wine or  
bubbles on arrival

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%