



Jingle & Dine, An Evening with Chris Harper - 7th December 2023

STARTERS

Duck Chestnut & Artichoke Terrine

Fig jam & toasted sourdough (E,N,Su)

Parsnip Soup

A smooth creamy parsnip soup with potato, onion and maple syrup

Spiced Baby Calamari (F,Mu,So)

Lightly spiced crispy baby calamari, saffron aioli, sweet chilli tomato jam

MAINS

Roasted Turkey Crown

Apricot & sage stuffed turkey leg, pigs in blankets, duck fat roasted potatoes, honey roasted root vegetables, cranberry jus (G,Ce,Su)

Salmon Fishcake (F,G,M,E,So,Su)

Soy and maple glazed roasted salmon fishcake, wild rocket, lemon & pomegranate dressing

Butternut Lentil Wellington

Cumin-spiced butternut squash with mixed lentils in a filo pastry parcel

DESSERTS

Traditional Christmas Pudding

Brandy cream (gluten,dairy's,eggs)

Lemon parfait, meringue

raspberries (dairy's,egg)

Black Forest Brownie,

vanilla ice cream (eggs,dairy's,nuts) (gluten free)

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

If you have a food allergy, please inform us & we will be happy to assist you.

Full allergen information is available, please ask a member of staff for details.

Note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten

GF – gluten free L - lupin M – milk & dairy

Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans

Su - sulphur dioxide & sulphites Vg – vegan/*Vg can be adapted to Vegan

V – vegetarian *can be adapted to gluten free