



CHRISTMAS DAY CARVERY

SERVED STARTERS

Cream of White Onion Soup V GFA

Apple Reduction, Crispy Shallots

Chicken & Ham Hock Terrine GFA

Pickled Vegetables, Carrot Puree, Toasted Garlic & Herb Croutes

Cod & Parsley Fishcakes

Gribiche Sauce, Crispy Capers

Brie & Cranberry Tart V

Rocket Salad, Cherry Vine Tomatoes, Balsamic Glaze

CARVERY MAIN COURSES

Traditional Roast Norfolk Turkey Crown GFA

Slow Roasted Bowland Beef Sirloin GFA

Fillet of Scottish Salmon, Hot Tartare Sauce GFA

Mediterranean Vegetable Gnocchi, Tomato & Herb Sauce, Glazed with Vegan Cheese V VE

SIDES

Roast Potatoes VE, **Yorkshire Puddings** VE, **New Potatoes** VE, **Stuffing Balls, Pigs in Blankets, Carrot & Swede Mash** VE,
Brussel Sprouts VE, **Honey Roasted Parsnips** V, **Cauliflower Cheese** V, **Pan Gravy and Condiments**

SERVED DESSERTS

Mince Pie Cheesecake

Spiced Winter Berries & Cranberries

Belgian Dark Chocolate Torte V

Orange Compote, Baileys Chantilly

Traditional Christmas Pudding V VeA

Brandy Sauce

V = Vegetarian VE = Vegan VeA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP