



KIDS CHRISTMAS

3 Courses 39.95



STARTERS

Calamari (GF)
Garlic aioli

Tomato & Basil Soup (*)(V)
With a cheese croûte

Chicken Liver Parfait (*)
Mini white penny loaf and
red onion chutney

Prawn Cocktail
In a Marie Rose sauce with shredded
lettuce, cucumber and pea shoots served
with toasted croûtes

MAINS



Roast Turkey (N)
Sage and apricot pork stuffing,
roast potatoes, pigs in blankets, honey
roasted carrots and parsnips, shredded
Brussels sprouts.
Plus extra gravy for pouring

Rump Steak (GF)
Pommes frites, peas and
dressed leaves
Choose from garlic butter or peppercorn sauce

Salmon Fillet (GF)
Roasted carrots, Brussels sprouts,
peas and Hasselback potatoes

Penne Provençale (V)
Penne pasta in a tomato
Provençale sauce topped with
Saint Mont cheese



DESSERT

Black Forest Yule Log (V)
Cherry compôte, popping
candy and vanilla ice cream

Crème Brûlée (GF)(V)
French classic. Vanilla crème
brûlée freshly made by our chefs every day

Apple Crumble Tart (VE)(N)
Plant based vanilla ice cream

Christmas Tree Choc Ice (GF)(V)
Christmas tree shaped strawberry ice
cream covered in chocolate



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet.
(*) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dishes contain nuts.
We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.
There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.