Note:- You need to fill the code(id number) of the meal given in front of the meal name.

Starter

x Special Dietary x => 65
See note at foot of menu.

Butternut Squash Soup => 162
Butternut Squash Soup served with crusty bread (v) (gf/Vegan available)

BLT Chicken Salad => 163
Bacon, Lettuce and Tomato salad with Chicken (gf available)

Stuffed Mushroom => 164
Cheesy garlic and Chilli Stuffed Mushroom freshly made and finished with sweet chilli dressing (v)

Smoked Salmon Salad => 167
Smoked Salmon served with a citrus fruity salad and crusty bread on a bed of rocket

Main Course

Turkey Escalope => 54
filled with cranberry, Pork meat, sage & onion stuffing, served with a rich winter sauce roast potatoes, honey drizzled roasted parsnips and selection of vegetables

x Special Dietary x => 66
For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

Pan Fried Seabass => 86
Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

Honey and Wholegrain Mustard Roasted Gammon => 165
Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

Chickpea , Sweet Potato and Spinach Curry => 166
Slowed cooked Chickpea, Sweet Potato and Spinach Curry with plenty of authentic spices served with steamed rice and samosas (v) (gf/Vegan option available)

Dessert

Cheese and Biscuits => 40
served with grapes and chutney

Christmas pudding => 59
with brandy sauce

Special Dietary => 67
Fruit platter, with strawberries, kiwi,grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

Chocolate Dessert => 156
Creamy chocolate mousse filled in butter tartelette with layers of & rich cholate served with fresh cream and strawberry