

# Christmas Feast

Bring the feeling of family to your Christmas party. We will bring your starters to you when you sit down to eat. Followed by a family platter of turkey or Wellington with all the trimmings for you to help yourselves.

2 Courses £22.00 per person

## To Start

A selection of cured meats, cheese, pickles, crackers  
Beetroot houmous, crudités & flatbread (pb)



## Main Event

Roast breast of turkey - All the trimmings,  
lashings of gravy

Roasted winter vegetable & lentil Wellington -  
All the trimmings, lashings of vegan gravy (pb)



### Sweet Tooth?

Add a chocolate  
truffle (v, gif) £1.50  
per person

## Our favourite wines this Christmas to match with your seasonal menus

Add a little heaven to  
your roasts:

### **Genetie Macon-Charnay-les- Macon Les Piliers, Chardonnay**

From Burgundy, with aromas of  
lemon, apple & apricots. **£30**

The crowd pleaser,  
ideal with buffets:

### **MOKO Black Sauvignon Blanc, Marlborough, New Zealand**

Zesty citrus with tropical fruits.  
Clean, crisp & refreshing. **£31**



Winter warmer, perfect with  
red meats & cheese:

### **Boutinot "Les Coteaux" Cotes du Rhone Villages**

Brambly fruit underpinned by subtle  
oaky nuances, warm star anise with  
a touch of cinnamon **£26.50**

And to celebrate in style:

### **Champagne Pol Roger Brut Reserve NV, France**

Beautifully balanced with great  
depth of flavour. It exudes class. **£65**

When ordering your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of four or more are subject to a discretionary service charge of 10%.

Key for Symbols: v - Vegetarian pb - Plant Based gif - Gluten Ingredient Free