

FESTIVE DINING

STARTERS

SCOTCH BROTH **VG**

Roast Winter Roots, Soft Herbs, Sourdough

PRAWN COCKTAIL

Dressed Atlantic Prawns, Gem Lettuces, Balsamic Pearls, Pumpernickel Bread

ROAST BEETS & BLUE TATIN **VG**

MAINS

SAGE ROASTED TURKEY BREAST

Glazed Pigs In Blankets, Roast Potatoes, Brussel Sprouts, Herb Roasted Parsnips & Carrots, Turkey Jus

BUNDABERG GLAZED HAM

Glazed Chipolatas, Roast Potatoes, Buttered Sprouts, Herb Roasted Parsnips & Carrots, Bundaberg Gravy

MAPLE & THYME ROASTED SQUASH **VG**

Roast Potatoes, Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DESSERTS

DARK CHOCOLATE TRUFFLE TART **VG**

Spiced Berry Compote

GLAZED BANANA TOFFEE PUDDING

Butter Scotch Sauce, Topsy Cream

LEMON CHEESECAKE **V**

Blueberry Compote, Vanilla Mascarpone



Sunday to Thursday 2 COURSE £24.95 • Friday & Saturday 3 COURSE £35.95
Add 3rd Course +£5

Student Discount Available