

ON TABLE A selection of dips, olives and artisan crackers

STARTERS Slow Cooked Beef & Red Wine Tortelloni

or Beetroot Gnocchi & Vegan Pesto with Basil

MAIN COURSE

Crispy Pan Seared Organic Chicken with Lemon & Thyme Jus w/ Truffle Potato Gratin with Seasonal Vegetables (GF)

or Moroccan Spiced Vegan Roast with Tagine, Crispened Cauliflower Fritter & Winter Vegetables (VG)

DESSERTS Traditional Sticky Toffee Pudding & Madagascan Vanilla Ice Cream



Dietary alternatives are available Please ask a member of staff



