

BOWL FOOD

Christmas 2020

MEAT

SLOW ROASTED PORK BELLY

Served on a bed of wholegrain mustard mash with a cider and apple sauce topped with a bacon crumb (SD) (D) (MU)

LEMON AND SAGE CORN FED CHICKEN BREAST

Served with parsnip mash, seasonal greens and a chicken jus (CE)

SLICED ROAST BEEF

Served with thyme roast potatoes, honey glazed chantilly carrots and a shallot and port reduction sauce (SD)

SMOKED DUCK SALAD

Served with baby new potatoes, spring onions and a plum dressing (S)

Potatoes can be exchanged for seasonal greens

SLOW ROASTED TURKEY

Served with roast potatoes, sage and onion stuffing, brussels sprouts and cranberry sauce (G)

KEY TO ALLERGENS:

(CE) Celery / (G) Cereals containing gluten / (C) Crustaceans / (E) Eggs / (F) Fish / (L) Lupin / (D) Milk (Dairy) / (M) Molluscs / (MU) Mustard / (N) Nuts / (P) Peanuts / (S) Soya / (SS) Sesame Seeds / (SD) Sulphur Dioxide (sometimes know as sulphites) / Vegetarian / Vegan / Head Chef Barry's favourite If you suffer from an allergy or intolerance, please notify a member of staff who would be pleased to help. Menus are seasonal and subject to change.

We've highlighted our Head Chef's favourites, but please check your quote for how many selections are included in your package! We highly recommend choosing a Meat, Fish and Vegan option from the above selection.

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FISH

CLASSIC FISH AND CHIPS

Served with mushy peas, tartare sauce and a slice of lemon (F) (D) (G) (E)

ORANGE AND CINNAMON GLAZED SALMON

Served with flaked jasmine rice and seasonal charred vegetables (F)

PRAWN & CRAYFISH COCKTAIL

Served with baby gem lettuce, chives and a lemon and Marie rose sauce (C) (E)

SAFFRON SEABASS TAGINE

Served with baby new potatoes, roasted peppers, swiss chard and preserved lemons in a tomato sauce over a bed of couscous (CE) (F) (G)

SALMON NIÇOISE

Served with green beans, olives, tomatoes and egg (F) (E)

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VEGETARIAN / VEGAN

STILTON, APPLE & WATERCRESS SALAD

Served with honey glazed walnuts
(D) (N) (E)

POTATO GNOCCHI WITH A PUMPKIN AND SAGE PESTO

Served with wilted spinach and vegan parmesan shavings (G) (N)

FESTIVE NUT ROAST

Served with mashed sweet potato, cranberries and vegan gravy (N) (CE)

ROASTED SWEET POTATO SALAD

Served on a bed of mixed kale with pomegranate, pecans, barley and a herb dressing (G) (N)

VEGAN FISH AND CHIPS

Served with mushy peas, vegan tartare sauce and a slice of lemon (G)

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SWEETS

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VEGETARIAN

CHURROS

Served in a cone sprinkled with spiced sugar and a chocolate orange sauce (G) (D) (E)

MINI MINCE PIES

Served warm with a Baileys cream (G) (D) (E) (SD)

CINNAMON CUSTARD TART

Served with a mulled wine poached pear (G) (D) (E) (SD)

WARM DOUBLE CHOCOLATE CAKE

Served with crushed clementine and vanilla custard (D)

GINGER BREAD STICKY TOFFEE PUDDING

Served with mushy peas, vegan tartare sauce and a slice of lemon (G)

VANILLA AND CLEMENTINE CHEESECAKE

Served with crystallised ginger and spiced biscuit base (G) (D) (E)

APPLE & CARAMEL CRUMBLE

Served warm with a pecan and cinnamon crumb and vanilla custard (G) (D) (N) (E)

VEGAN

MULLED WINE POACHED PEARS

Served warm with a vegan custard (SD)

APPLE AND CARAMEL CRUMBLE

Served warm with a pecan and cinnamon crumb and vegan vanilla custard (G) (N)

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