

ALLERGENS: Christmas Selection 2023

Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts	Legume
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Vegan

Rye bread, oat milk bread sauce, roasted cauliflower, fresh cranberry (gluten, soy)

Cranberry walnut hummus, baby gem, pomegranate, beetroot, pickled sprout, nigella seed (sesame)

Christmas spiced roast winter vegetable skewers with toasted poppy seeds

Vegetarian

Festive spiced palmier, chestnut and orange (gluten, lactose, egg, nuts)

Parmesan shortbread, Winter spiced chutney, bread sauce, brussels sprout (gluten, lactose, egg)

Blue cheese blini, hedgerow jam, pecan, blackberry (gluten, lactose, egg, nuts)

Fish

Prawn cocktail, baby gem, smoked paprika (shellfish, lactose, egg, mustard)

Rolled smoked salmon, dill, orange, juniper, pink pepper, clove

Smoked trout pate, beetroot blini, redcurrant, orange (gluten, lactose, egg)

Meat

Cranberry and orange duck pancakes with toasted almonds (nuts, gluten, soy)

Duck parfait, rye, plum, redcurrant and orange (gluten, lactose, egg)

Five spiced roast duck breast, pak-choy, black grape, skewer

Rare roast beef Yorkshire puddings, mange tout, horseradish crème fraiche (gluten, lactose, egg, mustard)

Sweet

Mini mince pies, brandy buttercream and apricot (gluten, lactose, egg, sulphite, alcohol)

Dark Rum, dried fruit cake, chocolate truffle (gluten, lactose, egg, sulphite, alcohol)

Chestnut, cranberry and date fudge, orange, cinnamon, redcurrant (vegan) (nuts, sulphite)
