



CHRISTMAS DATES

CHRISTMAS LUNCH £20 PER PERSON

Wednesday 22nd November
Friday 24th November
Wednesday 29th November
Friday 1st December
Wednesday 6th December
Friday 8th December
Wednesday 13th December
Friday 15th December
Wednesday 1st January
Friday 12th January



Lunch
11:45-14:00



Dinner
18:30-21:30

CHRISTMAS DINNER £22.50 PER PERSON

Thursday 23rd November
Thursday 30th November
Thursday 7th December
Thursday 14th December
Thursday 11th January

ALL BOOKINGS WILL BE REQUIRED TO PROVIDE A PRE-ORDER ONE WEEK BEFORE THEIR BOOKING.

A DEPOSIT OF £5 PER PERSON WILL BE NEEDED TO SECURE YOUR BOOKING.

PLEASE REMEMBER THIS IS A LEARNER FOCUSED TRAINING ENVIRONMENT



CHRISTMAS LUNCH

STARTER

- Celeriac soup with truffled croutons and herbs
- Game terrine with chutney and toasted sourdough
- Kidney bean and red pepper gnocchi with sweet potato puree and marinated radicchio

MAIN

- Traditional roast turkey with chipolata sausage, stuffing and cranberry sauce
- Roasted fillet of salmon with a sweet pepper, red onion and caper crust
- Grilled seitan steak with a mushroom and tarragon sauce (VE)

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES, ROAST PARSNIPS, BUTTERED SPROUTS AND SPICED GLAZED CARROTS

DESSERT

- Christmas pudding with brandy sauce and brandy butter
- Chocolate tart with a spiced apricot and orange compote
- Burnt lemon and blueberry cream

FOR INFORMATION ON ALLERGENS OR DIETARY REQUIREMENTS PLEASE CONTACT US.