

Christmas Day Children Menu

 25^{th} of December, 2024

3 courses £55 per person

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.



STARTERS

Roasted sweetcorn velouté, garlic croutons Spinach & ricotta ravioli, butter, parmesan Fish goujons, pomme frites, lemon mayo

MAINS

Roast bronze turkey, 'pigs in blankets', duck fat roasted potatoes, brussel sprouts

Linguini Pomodoro, grilled Provençale vegetables Pan fried halibut supreme, French green beans, pomme frites

DESSERTS

Selection of ice creams & sorbets Chocolate truffle mousse torte, vanilla ice cream Buttermilk pancakes, maple syrup, vanilla Chantilly

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