



RIVIERA

STARTERS

Butternut Squash with Festive Spices Soup (GF, DF, Vegan)

Scottish Smoked Salmon and Atlantic Prawns "Bolero" (GF)
Brandy Infused Cocktail Sauce, Tiger Prawns

Sweet Potato, Chickpea and Apricot Falafel (Vegan)
Sweet Harissa Onion Jam

Duck and Orange Pate
Crispy Ciabatta Slices, Armagnac Soaked Prunes

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MAINS

Roast Breast of Norfolk Turkey (DF)
Pigs in Blankets, Chestnut and Cranberry Stuffing, Goose Fat Roast Potatoes

Roast Scottish Sirloin of Beef
Yorkshire Pudding, Honey Roasted Parsnips, Goose Fat Roast Potatoes

Torched Turbot Fillet (GF)
Watercress, Pea and Broad Beans Risotto

Wild Mushroom and Lentil Pie (Vegan)
Tender Stem Broccoli and Beetroot Chutney

All mains served with a selection of seasonal vegetables

£75 per Adult

£35 per Child

Includes 3 course meal and a gift per table.

Then stay on for Afternoon Tea & Christmas Cake!

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DESSERTS

Traditional Christmas Pudding
Brandy Cream Sauce

Salted Caramel Panna Cotta (GF)
Toffee and Honeycomb Ice Cream

Double Chocolate Mousse (GF)
Pistachio Ice Cream

Selection of English and Continental Cheese
Cheddar, Brie and Stilton with Grapes, Celery and Crackers

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Coffee and Petit Fours



Please be advised that we cannot guarantee that our food does not contain traces of **Nuts** or **Shellfish**. Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of **allergens** in any of our foods, please ask a member of staff who will be happy to provide this information.
GF=Gluten Free / DF = Dairy Free / V = Vegetarian. **Please note that some dishes may need modifying to meet dietary requirements so please ensure that your server and group organiser is notified of your needs.**