




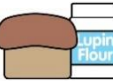



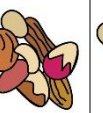
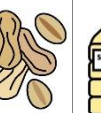

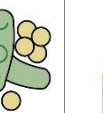



DISHES AND THEIR ALLERGEN CONTENT – Christmas menu 2022

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Smoked salmon mousse, roe, dill, crème fraiche, thyme crackers		Yes			Yes		Yes							
Spiced Parsnip soup, potato crisp, almonds, curry oil	Yes									Yes				
Chicken liver parfait, port & cranberry jelly, hazelnuts, brioche croutons		Yes					Yes			Yes				Yes
Duck salad, crispy leg, smoked breast, frisee, charred plums, pickled carrot, orange and thyme dressing	Yes			Yes			Yes		Yes					Yes
Norfolk Turkey breast, Apple sage & chestnut stuffing, pig n' blankets	Yes	Yes		Yes			Yes		Yes	Yes				Yes
Wild mushroom vol au vent, roasted squash, truffled goats' cheese, buttered kale	Yes	Yes												
Braised beef shin, caramelised celeriac & apple puree, roasted silver skin onions,	Yes						Yes							Yes

Coley, leek, king oyster mushroom, deep fried cockles, shellfish & tarragon beurre blanc	Yes		Yes		Yes		Yes	Yes					Yes
Garlic & rosemary roasted potatoes													
Honey roasted parsnips													
Orange & thyme glazed carrots													
Brussel sprouts, garlic & chestnut butter							Yes			Yes			
Clementine posset, cranberry compote, stem ginger & cinnamon tuille		Yes					Yes						
Christmas pudding, brandy sauce		Yes		Yes			Yes			Yes			Yes
Dark chocolate palet d'or aerated white chocolate, mint				Yes			Yes			Yes			
Selection of cheese, chutney, celery, grapes, thyme crackers	Yes	Yes					Yes						Yes
Mince pies		Yes		Yes			Yes			Yes			
White chocolate fudge							Yes						

Review date:

Reviewed by:

