

FESTIVE THREE COURSE MENU

Bread & salted butter

Starter

Sussex goat cheese mousse, sourdough crouton, winter leaves, tomato & olive salsa

Main

Turkey & stuffing, potato fondant, red cabbage braised with cranberry & apple, maple glazed parsnip, turkey & sage jus

Dessert

Salted caramel cheesecake, dulce de leche & shaved white chocolate

Whilst some of the dishes listed on the Menu you are dining from do not include a specific allergy and whilst strict controls are in place to control allergen contamination, we do handle allergens in our kitchens and therefore cannot guarantee the product to be free from the specific allergens and may contain. We will be happy to talk to you about what we do in the kitchen to reduce the risks of an allergen cross-contamination.

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink.

The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients.

If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice.

If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.