



FESTIVE BLUE BELL BASKET

TURKEY, STUFFING & CRANBERRY DELI ROLL
with lettuce and tomato on sourdough.

GARLIC HUMMOUS & CIABATTA TOASTS
with marinated mixed olives.

PORK, CRANBERRY & BRIE SAUSAGE ROLLS

HONEY & MUSTARD GLAZED PIGS IN BLANKETS

MINCE PIES with clotted cream.

TRADITIONAL CHRISTMAS PUDDING with brandy cream.

VEGETARIAN

BRIE & POACHED FIG TARTLET topped with roasted pecans.

ROASTED CHICKPEA, PICKLED BEETROOT & TZATZIKI PITTA

GARLIC HUMMOUS & CIABATTA TOASTS
with marinated mixed olives.

BLUE CHEESE, WALNUT & APPLE POTATO SALAD

MINCE PIES with clotted cream.

TRADITIONAL CHRISTMAS PUDDING with brandy cream.

*£26.25 per person with house wine.
£36.75 per person with Prosecco.
(One bottle shared between two people).*



*Kindly be aware that, due to our open kitchen layout, we are unable to ensure our dishes are completely 'free from' allergens.
Genetically modified vegetable oil is used in our cooking. If you have any dietary needs or restrictions, please let us know.*