



Christmas Party

STARTERS

Smoked Salmon Tartar *with Crostini* GL/GFA/D/F

Snowball Arancini *filled with sage and chestnut with a tomato marinara sauce* M/S/D/E

Honey Roasted Parsnip and Garlic Soup GL/GFA (vegan)

Sticky Pork Belly *with pickled apple and winter slaw* M/SO/SE/S

MAINS

Roast Turkey *with bread sauce and pigs in blankets* GL/GFA/D/S/M

Bistro of Beef *with truffled mushroom puree*

(Fillet steak £9 supplement) D/S/M

Confit Duck Leg *with braised red cabbage and plum sauce* S

Herb crusted salmon fillet *with lemon and dill butter* F/D/GFA

Homemade Nut roast GL/N/C/S

All above mains served with roast potatoes and seasonal vegetables

Wild mushroom and truffle linguine (vegan)

DESSERTS

SQ Trio - *Gingerbread Cheesecake, Lemon Tart, Chocolate Caramel Brownie* GL/D/E

Christmas Pudding with Brandy Sauce GF/D/S

Affogato D

Frozen winter berries - *with Hot Milk Chocolate Sauce* D

Passionfruit and Lemon Sorbet (vegan)

Lunch 2- £21.95/ 3- £27.95 | Dinner 2- £27.95/ 3-£33.95