



OCTAGON FESTIVE MENU

1 Course 14.95 2 Courses 20.95 3 Course 26.95

STARTER

Spicy Vegetable, Lentil & Coconut Soup

Served with a warm naan bread (ve, gfa)

Ham Hock Terrine

With a piccalilli dressing & toasted bloomer (gfa)

Bruschetta of Goats Cheese & Red Onion Chutney

Served with side salad (v, gfa)

Traditional Prawn Cocktail

With marie rose sauce & brown bread & butter (gfa)

MAIN

All mains are served with roast potatoes, brussel sprouts & honey roast carrot & parsnips

Roast Turkey

served with stuffing, pigs in blankets, cranbrerry sauce & gravy

Baked Salmon Fillet

served with a hollandaise sauce (gf)

Cumin Butternut Squash & Lentil Wellington

Served with a side gravy (ve)

DESSERT

Hot Cherry Bakewell Sponge

Served with hot custard (v)

Fresh Cream Profiteroles

Topped with chocolate sauce (v)

Teacup Trifle

Homemade sherry trifle served with traditional shortbread (v)

(v) Vegetarian (ve) Vegan (vea) Vegan available (gf) Gluten free (gfa) Gluten free available

Not all ingredients are listed in our menu descriptions. If a member of your party has any allergies or dietary requirements, please speak to a member of staff who will be able to provide you with further information.

