

CHRISTMAS EVE MENU

STARTER ROAST PARSNIP & APPLE SOUP (V)

Parsnip crisps, crispy sprouts (vegan option available)

MAIN BROWNS FESTIVE TURKEY

Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus.

VEGETARIAN/VEGAN ALTERNATIVE ROOT VEGETABLE WELLINGTON (VE)

Garlic & thyme roast potatoes, butternut squash purée, wilted spinach

DESSERT

SALTED CARAMEL PROFITEROLES (V)

Fresh berries, toffee sauce

Or

VEGETARIAN/VEGAN ALTERNATIVE APPLE & MORELLO CHERRY CRUMBLE (V)

Ginger ice cream (vegan option available)

DRINKS

A Glass of Prosecco or Soft Drink

(V)(VEGETARIAN (VE) VEGAN

Menu ingredients are subject to variation.

Menu options have to be pre-ordered at least 72 hours before the event.

We do not guarantee that products are free from nuts or traces of nuts.

special dietary requirements, please contact our Reservations on + 44 (0) 207 630 2028 or via emaintenance of the contact of the