



FESTIVE MENU

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

FESTIVE MENU

3 COURSE MENU.....	30.00
WITH A GLASS OF PROSECCO.....	35.00
WITH A GLASS OF CHAMPAGNE.....	40.00

STARTERS

FRIED CHICKEN TENDERS

Chilli honey, buttermilk jalapeño ranch sauce, buffalo hot sauce, pickles

CRISPY CAMEMBERT

Sage & onion seasoning, cranberry ketchup (v)

CAULIFLOWER WINGS

Gochujang mayo (ve)

MAINS

HAND-CARVED TURKEY BREAST

Cumberland pig-in-blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, red wine sauce

CRANBERRY, SWEDE, ALMOND & WALNUT ROAST

Thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (ve)

MERRY CHICKMAS BURGER

Crispy boneless chicken, smashed sage & onion roasties, southern-fried onions & sprouts, cranberry ketchup, gravy, pig-in-blanket*

JINGLE BUNS BURGER

Grilled beef patty, crispy smoked bacon, Camembert, southern-fried onions & sprouts, cranberry ketchup, pig-in-blanket

NUT CRACKER BURGER

Plant-based patty, cranberry ketchup, southern-fried onions & sprouts, parsnip crisps (ve)

All burgers are served on a brioche-style bun with shredded iceberg lettuce, vegan mayo & pickles and come with your choice of fries (ve) or side salad (ve)

DESSERTS

SPICED STICKY TOFFEE PUDDING

Vanilla crème Anglaise (v)

CARAMEL BISCUIT TORTE

Cinnamon biscuit base, creamy coconut topping (ve)

TRIPLE CHOCOLATE BROWNIE

Salted caramel sauce, butterscotch ice cream, popcorn (v)