



Young Diner's Christmas Day | Five Course



AMUSE-BOUCHE

Glamorgan Sausage (V)

Caerphilly cheese, leeks, tomato vinaigrette

STARTERS

Cheesy Garlic Bread (V)

Crispy Calamari

Lemon mayonnaise

Rosted Vine Tomato
Soup (VE)

Basil, croutons

MAINS

Fish Goujons

*Koffmann fries,
battered garden peas*

Minute Steak

*Roasted Piccolo tomatoes,
Koffmann fries,
battered garden peas*

Creamy Macaroni
& Cheese (V)

*Mozzarella,
aged Italian hard cheese*

British Reared Roast Turkey

*Served with all the trimmings, bread sauce,
cranberry, roasting juices*

Pomodoro Linguine (VE)

Tomato sauce, Piccolo tomatoes, fresh basil

PUDDINGS

Banana &
Caramel Mess (V)
*Vanilla ice cream,
whipped cream*

Rich Bitter
Chocolate Mousse (V)
*Crème Chantilly,
hazelnut nougatine*

Baked New York
Cheesecake (V)
Blueberries

Ice Creams &
Sorbets (V/VE)
*Speak to your server for
today's flavours*

TO FINISH

Warm Chocolate Brownie Bites (V)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.