



KIDS CHRISTMAS

3 Courses 44.95

STARTERS

Tomato & Basil Soup

With a cheese croûte

Chicken Liver Parfait

Toasted brioche and red
onion chutney

Prawn Cocktail

Marie Rose sauce with shredded
lettuce and cucumber, served
with brown bread

Calamari

Garlic aioli

MAINS

Roast Turkey

Parmentier potatoes, grand pig in
blanket, festive croquette, honey roasted
root vegetables and red cabbage.
Plus extra gravy for pouring

Salmon Fillet

Roasted carrots, tenderstem
broccoli and pomme purée

Rump Steak

Pommes frites, peas and
dressed leaves
Choose from garlic butter or peppercorn sauce

Penne Provençale

Penne pasta in a tomato
Provençale sauce topped with
Saint Mont cheese

DESSERT

Black Forest Yule Log

Cherry compôte, popping
candy and vanilla ice cream

Christmas Tree Choc Ice

Christmas tree shaped strawberry ice
cream covered in chocolate

Apple Crumble Tart

Plant based vanilla ice cream

Crème Brûlée

French classic. Vanilla crème
brûlée freshly made by our
chefs every day



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. Ⓜ Suitable for a gluten-free diet.
Ⓜ Dishes can be made with non-gluten containing ingredients. ♻ Suitable for vegetarians. Ⓜ Suitable for vegans. Ⓜ Dishes contain nuts.
We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.
There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.