

# CHILDREN'S FESTIVE MENU

## 3 COURSES

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### STARTERS

Cod goujons with tartare sauce

Cream of tomato soup with bloomer bread (v)

Duck liver parfait with cranberry sauce

Warm wild mushroom salad with dressed watercress (ve)

### MAINS

Roast turkey breast with Cumberland pig-in-blanket, roast potatoes, cranberry & orange stuffing, Brussels sprouts with chestnuts, roasted roots & a red wine jus

Penne pasta with tomato sauce (v)

Cheeseburger with Barber's Cheddar, Cos lettuce and tomato, served in a linseed bun with fries

Butternut chutney, mushroom & kale tart with roasted squash, Tenderstem broccoli & pesto (ve)

### DESSERTS

Millionaire's salted caramel torte with caramel sauce & sprinkles (v)

Biscoff cheesecake with toffee sauce (ve)

Raspberry & coconut sorbet with berries & candy floss (ve)

Chocolate brownie (v)

Ice cream sundae with fresh berries & whipped cream (v)



Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early August to allow you to confirm your booking. At this point our easy to use allergen guide will be 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) = vegetarian (ve) = vegan (a) = includes alcohol