

CHRISTMAS DAY KIDS MENU

FOR OUR YOUNGER GUESTS

3 courses | 45.95

Subject to change

ON THE TABLE

PIGS IN BLANKETS ^{RG}

a portion of pigs in blankets coated in honey and parsley

TO START

FRESH BAKED GARLIC PIZZA BREAD ^{RG}

with Fior Di Latte mozzarella

CELERIAC SOUP ^{RG}

with croutons, spiced pumpkin seeds and chilli oil

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce served with grated Gran Moravia cheese and focaccia bread

PRAWN COCKTAIL

served with baby gem lettuce and tomatoes in a paprika sauce

MAINS

TOMATO RIGATONI ^{VG} ^{RG}

rigatoni pasta served in a tomato sauce

4OZ BEEF FILLET

served with potato gratin, spinach, mushrooms, honey-glazed carrots and sprouts in a red wine sauce

ROAST TURKEY ^{RG}

pan fried with honey-glazed carrots, braised red cabbage, garlic and rosemary roast potatoes and sage gravy

MAKE YOUR OWN PIZZA

your pizza base comes with fresh tomato sauce on the top and a choice of 3 toppings

Choose from: cheese, chopped ham, chicken, pineapple, sprouts, sweetcorn, olives, pepperoni or tuna fish

arrange your toppings, then hand it back to us to cook

DESSERTS

CHRISTMAS PUDDING ^V

served with crème anglaise

WARM CHOCOLATE BROWNIE ^V

served with Italian salted caramel gelato and dark chocolate sauce

ITALIAN GELATO ^V ^{RG}

choose three scoops from Madagascan vanilla, dark chocolate or salted caramel

SORBET ^V ^{RG}

choose three scoops from lemon, mandarin, and fruits of the forest

^V Vegetarian ^{VG} Vegan ^N Contains nuts ^{RG} Recipe without intentional gluten ingredients

^{RG} Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an *). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 12.5% service charge will be added to your bill