



## CHRISTMAS 2019

3 courses  
£29.50

### STARTERS

Roast butternut squash soup.

Duck liver pate and winter spiced chutney.

Manchego, date and spinach croquettes with smoked chipotle.

Hot smoked salmon salad with potatoes and horseradish.

### MAINS

Roast turkey, chestnut dauphinoise, braised red cabbage, Brussels sprouts, carrots, little piggy's and gravy.

Vegan nut roast, hassle back potatoes, carrots, braised red cabbage, Brussels sprouts and gravy.

Pan fried stone bass, roast tomato ragu and herb potato cake.

Stuffed pork belly, pomme purée, roast baby carrots, apple sauce and gravy.

Wild mushroom tagliatelle, Parmesan cream sauce with a herb crumb.

### DESSERTS

Vanilla panna cotta, spiced orange syrup and white chocolate.

Sticky toffee pudding, banana ice cream and toffee sauce.

Vegan chocolate delice with granola brittle.

Papillon Christmas pudding Sundae.

(v) - Vegetarian | (ve) - Vegan | Gluten free menu available |  
Please let your server know of any allergies.