



≈**TOM'S**≈  
DINING ROOMS



**C H R I S T M A S M E N U**  
**D I N N E R 2 0 2 2**

**Starters**

- Homemade vegetable broth served with wheaten bread ( V\* )
- Poached pear & pomegranate salad with maple dressing ( V ) ( GF )
- Breadcrumbed brie with plum chutney
- Prawn cocktail with wheaten bread ( GF\* )
- Korean style bbq wings with a garlic mayo dip ( GF )

**Mains**

- Roast turkey & ham with all the trimmings ( GF\* )
- Pan seared seabass with herb potatoes, caper & brown butter sauce ( GF )
- Duck breast with caramelised chicory & red wine sauce ( GF )
- Chorizo & red pepper baked chicken ( GF\* )
- Lentil & nut roast with all the trimmings ( V ) ( GF\* )
- Tom's creamy jerk chicken on a bed of Louisiana mash ( GF )
- 10oz sirloin steak, pepper sauce, grilled tomato, onion rings & chunky chips ( GF\* )+  
(supplement £7.00)

All the above served with seasonal vegetables & potatoes except+

**Desserts**

- Christmas pudding with brandy sauce and fresh cream
- Mango & passion fruit cheesecake with ripple ice cream
- Honeycomb & vanilla ice cream basket ( GF\* )
- Chocolate fudge cake with Irish cream liqueur ice cream & white chocolate sauce
- Raspberry and frangipane tart, mango & raspberry ripple ice cream ( V ) ( GF )
- Creme brûlée with biscuit ( GF\* )

**2 courses £25.95, 3 courses £31.95**

( please note if we receive exceptional further increases to our costs we may have to increase the prices of our Christmas menu )

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**Food allergies & intolerances**

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When making your order, please speak to our staff about the ingredients in your meal.

Please be advised that food allergens are handled in the kitchen.

In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

GF - made from non gluten products GF\* - can be made with non gluten products

V - made from vegan products V\* - can be made with vegan products

(however please note there are gluten products throughout the kitchen).