

## FESTIVE ROAST MENU

### VEGETARIAN NUT ROAST C, D, E, G, N, V

Roasted potatoes, honey-glazed carrot and parsnip, creamy savoy cabbage, green beans, cauliflower gratin, Brussels sprouts, mushroom gravy, cranberry sauce

### AROMATIC CHICKEN C, D, E, G

Roasted potatoes, honey-glazed carrot and parsnip, green beans, cauliflower gratin, Brussels sprouts, creamy savoy cabbage, green peppercorn sauce

### ROAST TURKEY C, D, E, G

Braised leg croquette, roasted potatoes, honey glazed carrot & parsnip, green beans, creamy savoy cabbage, Brussels sprouts, cauliflower gratin, cranberry sauce, turkey gravy

### LAMB RUMP C, D, E, G

Roasted potatoes, green beans, honey-glazed carrot and parsnip, grilled broccolini, cauliflower gratin, Brussels sprouts, veal jus

### BEEF STRIPLOIN C, D, E, G, MU

Roasted potatoes, grilled broccolini, honey-glazed carrot and parsnip, cauliflower gratin, green beans, veal in a blanket, veal jus

**\*ALL ROASTS WILL BE SERVED WITH A YORKSHIRE PUDDING\***



CENTRAL

BURGERS / BEATS / BOWLING

# FESTIVE ROAST



RED 85  
FOR  
KIDS

RED 135  
FOR  
ADULTS

## MENU