

Festive Restaurant Menu

Starters

£10.00 each

Honey Roasted Parsnip & Thyme Veloute
(V – GS – DFA)

Chicken Liver Parfait
Toasted Brioche, Apple & Cider Chutney (GSA)

Smoked Haddock & Crayfish Fishcakes
Safron Hollandaise, Crispy Leeks (GSA)

Heirloom Tomato Salad
Purple Basil Pesto, Asparagus Spear, Aged Balsamic (vg-GS)

Beetroot Carpaccio
Dill & Horseradish Crème Fraiche, Pickled Cucumber, Candied Walnuts (vg - GS)



Main Course

£26.50 each

Grilled Ribeye Steak
Flat Portobello Mushroom, Vine Tomato, Chinky Chips and Green Peppercorn Sauce (GS – DFA)

Roast Turkey Roulade
Roasted Potatoes, Pigs in Blankets, Seasonal Vegetables, Sage, Apricot & Cranberry Stuffing, Red Wine Jus (GSA - DF)

Slow Cooked Confit Duck Leg
Dauphinoise Potato, Caramelised Red Cabbage, Roasted Carrot, Cherry & Port Jus (GS)

Herb Crusted Cod Loin
Lemon & Chive Mash Potato, Samphire, Lobster Bisque

Portebello Mushroom Wellington
With Spinach, Red Pepper & Dolcelatte, Roasted Potatoes, Seasonal Vegetables, Provençal Sauce (V)



Side Dishes

£4.50 each

Chunky Chips / Chantenay Carrots / Green Vegetable Medley / Mixed Leaf Salad



Desserts

£10.00 each

Individual Christmas Pudding

Spiced Cranberry Compote, Brandy Crème Anglaise

Salted Caramel Cheesecake

Hazelnut Crumb, Milk Chocolate & Raspberry Shard (GS)

Vanilla & Amaretto Crème Brulee

Orange & Cardamom Shortbread (GSA)

Iced Eton Mess Parfait

Crushed Merangue & Morello Cherry Compot (V – GFA)

Selection of British of Cheese

Homemade Chutney, Crackers, Grapes and Celery (GSA)



Guests staying with a dinner inclusive package are entitled to two courses

If you have a food allergy or intolerance, please inform a member of staff before dining.

All food is prepared in an area where allergens are present.

Allergen Information

V = Vegetarian. Vg = Vegan. GF = Gluten Free. DF = Dairy Free. GFA = Gluten Free Available. DFA = Dairy Free Available