

FESTIVE LUNCH AND DINNER IN THE RESTAURANT

Lunch: £37 per person
Served 12pm-2pm

Dinner: £47 per person
Served 7pm-9pm

INCLUSIONS

Three Course Meal with
Coffee and Festive Novelties

AVAILABLE DATES

Available throughout December
excluding Christmas Day & Boxing Day

STARTERS

Caramelised Jerusalem Artichoke Soup (V, VG, DF, GF, NF)

Ham Hock Terrine with Brioche & Onion Chutney (DF, GFo, NF)

Mackerel Pâté with Orange and Shaved Fennel & Crispbread (DF, GFo, NF)

Spinach Panna Cotta with Vegan Feta (V, VG, DF, GF, NF)

MAINS

Traditional Roast Turkey with Pig in Blanket, Roast Potatoes, Root Veg, Brussels Sprouts, Swede Mash, Stuffing & Gravy (DF, GFo, NF)

Fillet of Seabream with Crushed New Potatoes, Lemon Braised Fennel & Dill Velouté (DFo, GF, NF)

Beef Blade Steak with Creamed Potato, Tenderstem Broccoli & Bourguignon Sauce (£4 Supplement for lunch) (GF, NF)

Chef's Homemade Nut Roast with Roast Potatoes, Root Veg, Brussels Sprouts, Swede Mash & Veg Gravy (V, VG, DF, GF)

Beetroot & Butternut Squash Risotto with Kale Pesto (V, VG, DF, GF, NF)

DESSERTS

Classic Christmas Pudding with Brandy Sauce (V, VGo, DFo, GFo, NF)

Chocolate Gateau Slice with Cherry Gel & Chocolate Soil (V, GF, NF)

White Chocolate & Raspberry Yule Log with Berry Compote (V, NF)

Paris Brest with Hazelnut Praline & Coulis (V, DF, GF, NFo)

Stem Ginger Parfait with White Tea Consommé (V, VG, DF, GF, NF)



To Book for tables of 9 or more call
the sales team on 01189 74 75 76