

FESTIVE LUNCH & DINNERS

Two Courses **£30.00**

Three Courses **£35.00**

DATES

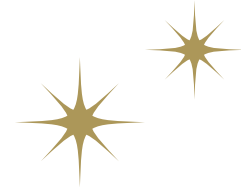
18th November – 24th December

27th December – 30th December

ACCOMMODATION

From £129 Bed & Breakfast

Pre-Booking required



STARTERS

Homemade Spiced Roasted Butternut & Tomato Soup with Warm Crusty Bread, Salted Butter (GFO, DFO)

Chicken Liver Parfait with Spiced Pear and Cranberry Chutney, Toasted Brioche (GFO)

Salmon Rillette with Cauliflower Puree, Crème Fraiche Sauce, Melba Toast (GFO)

Herb Marinated Mozzarella with Roast Vegetable and Quinoa Salad, Tomato Coulis (V, VE, GF)

MAINS

Roast Turkey Breast with Pigs in Blankets, Pork and Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Turkey Gravy (GF, DFO)

Confit Duck Leg with Potato Puree, Creamed Cabbage, Root Vegetables, Grain Mustard Sauce (GF, DFO)

Roasted Salmon Fillet with Buttered New Potatoes, Kale, Wild Mushroom Sauce (GF, DFO)

Oven Roasted Celeriac with Wild Mushroom, Leek and Chestnut Strudel, New Potatoes, Kale, Wild Mushroom Sauce (V, VE, DF, GFO)

DESSERTS



Christmas Pudding with Custard, Mulled Berry Compote (VEO, GFO)

Passion Fruit Panna Cotta with Cranberry Compote, Cantuccini Biscuits (GFO)

Chocolate and Salted Caramel Tart with Espresso Chantilly Cream, Shortbread Biscuit Crumb (GFO)

Cheese Selection Board with Cheese Wafers, Fruit Chutney, Micro Celery Cress (GFO)



SCAN / CLICK TO BOOK