



CHRISTMAS EVE MENU 2024

TO START

Wild mushroom soup

Blue cheese croute *(VE & G.F option available)*

Confit duck terrine

Plum relish, orange gel, picked leaves *(DF & GF option available)*

Tian of hot smoked salmon

Cucumber salad, dill & caper dressing

King oyster mushroom scallops (Ve)

King oyster mushroom, vegan bacon crisp, vegan black pudding, pea puree, soused apple

TO FOLLOW

Orchard reared pork ballotine

Mustard creamed potato, black pudding bon bon, vicky baby carrot *(GF option available)*

Slow braised blade of beef

Fresh horseradish potato pave, bourguignon sauce *(GF option available)*

Naturally smoked Wye haddock

Creamy dill potatoes, buttered spinach, poached eggs, saffron fish cream
(GF option available)

Butternut squash & vegan feta risotto (Ve)

Chili oil, toasted pumpkin seeds

TO FINISH

Glazed lemon tart (Ve)

Blackberry gel, creme fraiche

Gingerbread bavaois

Mini poached pears, pear gel

Chocolate & coffee marquise

Espresso chocolate sauce

Selection of ice creams & sorbet

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.