



## CHRISTMAS PARTY NIGHTS MENU

### TO START

#### **Plum tomato & mozzarella puff pastry tart**

Balsamic dressed rocket salad

(VE & G.F options available)

#### **Compression of ham hock terrine**

Piccalilli, pickled leaves, toasted brioche

(G.F option available)

#### **Wild mushroom soup**

Truffle oil

### TO FOLLOW

#### **Godstone breast of chicken**

Thyme & garlic duck fat roast potatoes, sage & apricot stuffing, pigs in blankets, brussel sprouts, buttered carrots, pan gravy

*(GF option available)*

#### **Darn of salmon**

Fondant potato, glazed green beans, saffron fish cream

#### **Roasted butternut squash, caramelised red onion & spinach pithivier (Ve)**

Wilted spinach, saffron cocotte potatoes, sage Pomodoro sauce

### TO FINISH

#### **Glazed sharp lemon tart**

Blackberry gel, creme fraiche

#### **Gingerbread bavaois**

Mini poached pears, pear gel

#### **Christmas pudding**

Brandy sauce

*(Ve option available)*

*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.