



FESTIVE MENU 2024

TO START

Carrot and parsnip soup
Parsnip crisps

Smoked chicken, ham hock and parsley terrine
Fig relish, micro salad

Home cured salmon
Dill cream cheese, pickles, shallots, mixed garden herbs

TO FOLLOW

Roasted breast of chicken
Pigs in blankets, sage and apricot stuffing, goose fat roasted potatoes, Brussels sprouts, chantenay carrots, green beans, honey glazed parsnips, demi glace

Pan roasted fillet of stone bass
Fondant potato, sautéed spinach, confit shallots, salsa verde

Winter squash, spinach and feta Wellington
Cocotte potatoes, green beans and peppercorn sauce

TO FINISH

Traditional Christmas pudding
Brandy butter sauce

Dark chocolate delice
Honeycomb ice cream

White chocolate cheesecake
Winter fruit coulis, minted meringue

Tea, coffee, and warm mince pies

*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.