



CHRISTMAS PARTY NIGHTS MENU

TO START

Roast parsnip velouté,
apple purée, rosemary oil **(V/Vg)**

Confit duck leg pressing,
dried fig chutney, port wine dressing **(GF)**

Smoked salmon parfait,
horseradish, natural yogurt **(GF)**

TO FOLLOW

Roast turkey, duck fat potato, glazed root vegetables,
sticky red cabbage, brussel sprouts, turkey jus **(GF)**

Seared salmon, leek and winter truffle,
cepe and mushroom sauce **(GF)**

Mushroom pearl barley risotto,
wild mushrooms, cepe puffs **(Vg/GF)**

TO FINISH

Christmas pudding,
vanilla ice cream, brandy custard
Bitter chocolate marquise, orange sorbet

*Hand*PICKED
HOTELS

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.

V - Vegetarian Vg - Vegan GF - Gluten Free DF - Dairy Free

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