



FESTIVE DINNER MENU

TO START

Salt baked celeriac velouté,

apple, rosemary oil (vg)

Gressingham duck:

confit leg pressing, home smoked breast, fig granola (gf/df)

Scotch smoked salmon parfait,

horseradish, natural yogurt

TO FOLLOW

Pot roast turkey breast,

confit leg, goose fat potatoes, glazed carrot, glazed parsnip,
sticky red cabbage, brussel sprouts, turkey jus (gf)

Seared cod loin,

leek and winter truffle,
ratte potato, langoustine bisque (gf)

Mushroom pearl barley risotto,

Jerusalem artichokes, cepe puffs (vg/gf)

DESSERT

Christmas pudding,

vanilla ice cream, brandy custard (gf)

Tutti frutti parfait,

cranberry sorbet (gf)

Selection of cheeses,

grapes, spiced dried fruit chutney, fine biscuits

*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.