



CHRISTMAS DAY

TO START

Pan Fried Sea Trout

Baby Carrots, Crispy Spiced Kale, Sesame & Soy Dressing

Ham Hock Terrine

Honey & Mustard Gel, Soft Boiled Quails, Pickled Vegetables

Roasted Cauliflower Soup

Curry Oil, Crispy Shallot Ring, Coriander Oil (V)

Butternut Squash Risotto

Goats Cheese Bon Bon, Balsamic Vinegar Jelly & Pecorino (V)

TO FOLLOW

Roast Kerry Bronze Turkey Breast

Pigs In Blankets, Roast Potatoes, Spiced Apricot & Sage Stuffing, Celeriac Beurre Noisette Purée, Carrot & Swede Ecressé, Tenderstem Broccoli, Red Wine Gravy

Roast Sirloin Of Aged Beef

Wholegrain Mustard Creamed Potato, Yorkshire Pudding, Horseradish, Celeriac Beurre Noisette Puree, Carrot & Swede Ecressé, Tenderstem Broccoli, Red Wine Gravy

Roasted Atlantic Cod Loin

Roasted Tomato Couscous, Chive Emulsion, Avocado, Roquito Peppers, Lemon Curd, Pea Shoot Salad

Beetroot & Mushroom Wellington

Spiced Apricot & Sage Stuffing, Celeriac Beurre Noisette Purée, Carrot & Swede Ecressé, Tenderstem Broccoli, Vegan Gravy (V)

*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.



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TO FINISH

Christmas Pudding

Brandy Crème Anglaise, Amarena Cherries

Dark Chocolate & Caramel Fondant

Vanilla Ice Cream

Apple & Quince Crumble

Snowball Ice Cream

Selection Of British & European Cheeses

Spiced Plum Chutney, Grapes, Celery & Biscuits

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