



FESTIVE MENU

TO START

Smoked Salmon & Mascarpone Roulade, Baby Beetroot, Horseradish Gel, Pickled Cucumber, Sea Herbs

Jerusalem Artichoke Soup, Onion Ash, Artichoke Crips, Smoked Rapeseed Oil (V)

Cauliflower Risotto, Crispy Onions, Blue Cheese Bon Bon, Balsamic Vinegar Jelly (V)

Ham Hock Terrine, Honey & Mustard Gel, Soft Boiled Quails, Pickled Vegetables

TO FOLLOW

Roast Kerry Bronze Turkey Breast

Roast Potatoes, Spiced Apricot & Sage Stuffing, Celeriac Beurre Noisette Puree, Carrot & Swede Ecressé,

Tenderstem Broccoli, Red Wine Gravy *(Add Extra Pigs in Blankets £3.50)*

Confit Pork Belly

Wholegrain Mustard Creamed Potato, Carrot Purée, Honey Roasted Piccolo Parsnips, Wilted Baby

Spinach, Cider jus

Pan Fried Fillet of Hake

Lemon & Tarragon Pomme Purée, Swede Fondant, Baby Leek, Warm Tartare Sauce

Confit Baby Golden Beetroot

Barkham Blue, Grelot Onions, Choi Sum White Balsamic, Black Truffle (V)

TO FINISH

Treacle Tart, Christmas Pudding Ice Cream

Dark Chocolate & Caramel Fondant, Vanilla Ice Cream

Apple & Quince Crumble, Snowball Ice Cream

Selection of British & European Cheeses, Spiced Plum Chutney, Grapes, Celery & Biscuits *(£5 Supplement)*

*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.