



FESTIVE DINNER MENU

TO START

Honey roasted parsnip soup

pickled apple & sage (vg)

Cured sea trout mosaic,

cucumber & apple salsa, watercress emulsion, dill & buttermilk sauce

Confit duck terrine

pickled beetroot, sourdough croutes, endive

Whipped goat's cheese mousse

roasted butternut squash, pumpkin seeds crumb (v)

TO FOLLOW

Turkey breast ballotine

heritage carrots, cranberry stuffing, pigs in blanket, turkey gravy

Pan roasted salmon

shellfish bisque, saffron Koffmann potatoes, rock samphire

Feather blade of beef

pickled red cabbage, glazed carrot, bone marrow jus

Celeriac & wild mushroom Wellington

salt baked turnips, yeast & celeriac purée, white wine cream sauce (vg)

All main courses are served with roast potatoes,

braised red cabbage, Brussel sprouts & pancetta

TO FINISH

Traditional Christmas pudding,

rum soaked raisins, brandy sauce (v)

Dark chocolate & cherry torte

miso & chocolate ice cream, chocolate crumb (vg)

Nutmeg custard tart

winter berries, cherry sorbet

Chef's selection of cheese

served with traditional accompaniments

Hand PICKED
HOTELS

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.