



FESTIVE LUNCH MENU

TO START

Honey roasted parsnip soup

pickled apple & sage (vg)

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

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

*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.