



FESTIVE PARTY NIGHT MENU

TO START

Spiced butternut squash & coconut soup
chilli roasted pumpkin seeds, chive oil (ve)

Prawn & crab tian
pickled fennel, avocado, radish

Moroccan spiced game terrine
apricot chutney, toasted sourdough

TO FOLLOW

Chicken supreme
chicken mousse & apricot stuffing, roasted potatoes, tender stem broccoli,
roasted root vegetables, garlic and thyme jus

Herb crusted cod
fondant potato, samphire & sea herbs, split chive cream sauce

Beetroot, kale & goat's curd pithivier
tenderstem, watercress & pickled shallots (ve)

TO FINISH

Traditional Christmas pudding
brandy sauce, red currants (v)

Winter berry torte
blackberry compote, vanilla ice cream (ve)

Dark chocolate tart
coffee syrup, latte ice cream

COFFEE OR TEA

Mince pies (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.