



FESTIVE MENU

TO START

Carrot and coriander soup
crème fraîche

Chicken liver parfait
toasted brioche, plum and apple chutney

Puff pastry tart
goat's cheese, leek and sun blushed tomato

TO FOLLOW

Roast turkey
cranberry and apricot stuffing, dauphinoise potato,
pigs in blankets, seasonal vegetables, pan jus

Salmon
herb mash, stir fry greens, dill citrus cream sauce

Butternut squash, wild mushrooms, chickpea and spinach wellington
creamed leeks

TO FINISH

Glazed lemon tart
vanilla ice cream, raspberry gel

Christmas pudding
clotted cream ice cream, brandy sauce

Sticky toffee pudding
toffee sauce, rum and raisin ice cream

*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.