



FESTIVE MENU

TO START

Parsnip velouté, root vegetable crisps, salsa (ve)

Ham hock and smoked chicken terrine, apricot chutney,
sourdough, micro leaf salad

Cured salmon, brown crab emulsion, mooli, apple, cucumber

TO FOLLOW

Roasted Cheshire turkey breast, stuffing, pigs in blankets,
fondant potato, seasonal vegetables, gravy

Baked stone bass, crushed new potato cake,
leeks, mussel cream sauce

Squash, cranberry and sage Wellington,
fondant potato, seasonal vegetables (ve)

TO FINISH

Baked cheesecake, orange, sorbet, white chocolate

Chocolate tart, cherry, chocolate sauce

Poached pear, caramel, miso 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.