



FESTIVE DINING MENU

*Happy Christmas! A time of cheer and festive joy. A time to eat, connect and enjoy.
Come dine at our restaurant where you will be truly looked after.*

Festive Dining in the Restaurant:

Two Courses: £22 per adult, £11 per child · Three Courses: £26 per adult, £13 per child

Festive Dining in a Private Room:

Two Courses: £26 per adult, £13 per child · Three Courses: £29 per adult, £14.50 per child

STARTER

Home Pressed Ham Hock & Cranberry Terrine Cauliflower purée, granary toast **G, D, MU**

Slow Roasted Red Pepper & Tomato Soup Chef's recipe bread roll **G**

Smoked Mackerel Pâté Brioche toast, sun dried tomato chutney **F, D, G, E**

Breaded Brie Wedge House salad, chilli jam **G, SD, E, D**

MAIN COURSE

Roasted Breast of Turkey Rosemary & thyme roasted potatoes, sprouts, honey roasted chantenay carrots, pig in blanket, apricot stuffing, rich turkey gravy **G, SD, D**

Slow Braised Beef Bourguignon Champ mashed potatoes, tenderstem broccoli **SD, D**

Cod Loin Wrapped in Parma Ham Roasted baby potatoes, grilled courgette, tomato & basil sauce **F, D**

Goat's Cheese Filo Stack Roasted Mediterranean vegetable couscous **G, D, E**

DESSERT

Traditional Christmas Pudding Brandy sauce, brandy soaked cranberries **G, D, SD**

Dark Chocolate Panna Cotta Chocolate soil, blood orange purée **D**

Winter Berry Eton Mess **D, E**

Sticky Toffee Pudding Ginger caramel sauce **G, D, E**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

