

FESTIVE EVENING MEAL

3-course menu

Roasted Tomato & Basil Soup

crème fraiche, warm bread roll (v, vg, GFA, DFA)

Classic Prawn Cocktail

baby gem, Marie Rose sauce, lemon (GFA, DFA)

Goat's Cheese & Beetroot Salad

candied walnuts, balsamic glaze (v)

Duck Liver Parfait

red onion marmalade, toasted sourdough

Traditional Roast Turkey

pigs in blankets, sage & onion stuffing,
cranberry sauce & gravy (GFA, DFA)

Wild Mushroom Wellington

roasted heritage carrots, thyme jus (v, vg)

Roast Chicken Supreme

dauphinoise potatoes (DFA)

Baked Fillet of Salmon

lemon butter sauce (DFA)

all mains served with potatoes & seasonal veg

Traditional Christmas Pudding

brandy sauce (v)

Baked Vanilla Cheesecake

winter berry compote (v)

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream (v)

Festive Ice Cream Sundae

vanilla ice cream, chocolate sauce, festive sprinkles (v)

Caramel Biscuit Cheesecake

with vegan vanilla ice cream (v, vg, GFA)

Chocolate Orange Tart (v, vg, DFA)

Chocolate Brownie (v, GFA)

Fresh Fruit Salad (v, vg, GFA, DFA)

The hotel cannot guarantee that any food or beverage item is 100% free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.

(v) Vegetarian (vg) Vegan (GFA) Gluten Free available (DFA) Dairy Free Available