Two Courses: £27.50 per Adult
Three Courses: £36.50 per Adult

Starters

Roasted Tomato & Mascarpone Soup
Salted butter, mini loaf V, VEO, GFO / **G, D, SD** / L, S, E, CE, MU / 616 kcal

Mushroom Arancini
Romesco sauce, parsley oil, vegan hard cheese VE / **G, N** / P / 708 kcal

Chicken Liver Parfait
Cumberland sauce, pickled cranberry, rocket,
toasted sourdough **G, S, D, MU, SD** / C, F, N, E, CE, SE / 611 kcal

Smoked Mackerel Pâté
Horseradish crème fraîche, cucumber & apple salsa,
sourdough thins GFO / **G, F, E, D, MU** / N, S, CE, SE, SD / 710 kcal

Main Courses

Festive Carvery
Selection of freshly carved meats, seasonal accompaniments
VO, VEO, GFO / Ask for Allergens & Calories

Slow Cooked Pork Belly
Creamed mash, crispy sage, mushroom & Stilton sauce GF / **D, SD** / L, CE / 1434 kcal

Butternut Squash, Lentil & Almond Wellington
Garlic & rosemary roasties, festive mulled red cabbage,
vegetable gravy, watercress VE / **G, S, CE, SD** / L, N / 651 kcal

Roasted Stone Bass
Warmed squash, brussels sprouts, pistachio & pomegranate salad,
pomegranate molasses dressing GF / **F, N** / P / 520 kcal

Desserts

Traditional Christmas Pudding
Brandy custard, cranberry compôte V / **G, D** / E, CE, MU / 551 kcal

Cappuccino Panna Cotta
Almond brittle, Kirsch cherry GF / **N, D** / P / 446 kcal

Trillionaire's Tart
Chocolate soil, vegan vanilla ice cream, orange crisp
VE, GF / **S, SD** / E, D, CE, MU, N / 414 kcal

Apple Tarte Tatin
Clotted cream ice cream, crème fraîche, toasted almonds
V / **G, N, D** / P, E / 523 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


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Festive Dining
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