

FESTIVE *evening dining*

Served Sunday - Thursday

3 courses including a glass of fizz | £45 per person

STARTERS

Duck terrine, quince, piccalilli (NGCI*/DF*)

Grilled goats cheese, pear and walnut (V/NGCI*)

Soup of the day (V)

MAINS

Roast breast of turkey, stuffing, pigs in blankets,
turkey gravy (NGCI*/DF*)

Baked sea trout, champagne and saffron risotto,
soft herbs (NGCI/DF*)

Beetroot wellington, chestnut roasted sprouts
and balsamic jus (VG*/DF*)

DESSERTS

Caramel chocolate delice, banana and lime

Christmas pudding, brandy sauce (NGCI*/VG*/DF*)

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available

Menu subject to change

