



MENU

Prawn & pickled cucumber cocktail, cucumber Tzatziki, flat bread 'biscuits' ^(GFA)

Wild mushroom soup, truffle oil & crispy onions ^(VE)

Ham hock & pickled carrot terrine, carrot salad, sourdough bread shards ^(GFA)

Butter roast turkey roulade, maple & bacon glazed chipolatas ^(GFA)

Hot smoked salmon & spinach pithivier, white wine, pea & parsley sauce

Moroccan carrot & chickpea parcel, char grilled aubergine ^(VE)

Slow roast blade of beef, baby onion & mushroom ragout ^(GFA)

All served with

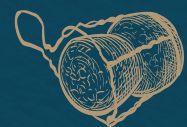
Roast potatoes, honey roasted Chantenay carrots & parsnips, garlic fried sprouts & spring onions

Christmas plum pudding, double cream & brandy sauce ^{(V) (GF)}

Clementine tart, dark chocolate sauce & chocolate crumb

Baked vanilla cheesecake, winter berry compote, sweet cream

Coffee & mince pies



If you would like information on ingredients within our menu items in relation to allergens, please ask a member of staff who will be able to assist you, before placing your order. However, we cannot guarantee that any food or beverage item is free from traces of allergens due to the preparation process. Due to government guidelines not all our events may be running as advertised and packages may have been altered.

Please contact the hotel for more information.

VE is Vegan and GFA is Gluten free alternative