

FESTIVE DINING MENU

3 COURSE: £40 PER PERSON | 2 COURSE: £32 PER PERSON
CHILDREN'S DINING IS OFFERED AT HALF THE ADULT COURSE PRICE

STARTERS

BUTTERNUT SQUASH SOUP (GF/DFO/VGO)

Chive cream fraiche, garlic croutons

SMOKED MACKEREL MOUSSE (GFO)

Horseradish sauce, pickled daikon, lemon gel, grilled brioche

BRUSSELS PATÊ (GFO)

Blood orange gel, fig chutney, sourdough croûte

SEA SALT BAKED BEETROOT TARTER (V/GF)

Beet gel, aged balsamic, Sheese mousse, candied pecans

MAINS

BRONZE TURKEY (GFO/DF)

Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

CORN-FED CHICKEN (GF)

Creamy mash, roasted parsnips & carrot, Brussels sprouts, mustard sauce

BAKED SEA BREAM (GF)

Garlic thyme Dauphinoise, mussels & Lyme Bay clam chowder, samphire, bronze fennel

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)

Chia seeds, parmesan, crispy roquette

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)

Brandy sauce, fresh redcurrent, sugar dust

CRANBERRY CHEESECAKE

Vanilla ice cream, fresh berries

REGIONAL CHEESE SELECTION (GFO)

Carrot & apricot chutney, grapes, celery, crackers

SPICED STICKY TOFFEE PUDDING

Cabbyrry toffee sauce, honeycomb ice cream

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available