



FESTIVE DINING MENU

Available throughout December from 12 noon to 8pm

Festive Meal in the Restaurant:

Two Courses: £26 per adult, £13 per child
Three Courses: £29 per adult, £14.50 per child

*Happy Christmas! A time of cheer and festive joy. A time to eat, connect and enjoy.
Come dine at our restaurant where you will be truly looked after.*

STARTER

Roasted Red Pepper & Tomato Soup Croutons, chive crème fraîche **G, D**

Glazed Goat's Cheese Beets, rocket, candied walnuts **D, N, SD**

Smoked Salmon & Prawn Tian Pickled cucumber, dill crème fraîche, brown bread & butter **G, D, SD, C**

Pork Rillettes Sloe gin & date compote, toasted brioche **SD, G, D, E**

MAIN COURSE

Turkey Breast Sage & onion stuffing, roast potatoes, pigs in blankets **G, SD, D**

Slow Cooked Blade of Beef Roasted root vegetable mash, roasted red wine shallots **D, SD**

Salmon Fillet Crushed new potatoes, wilted greens, chive & prawn butter **F, D, SD, C**

Goat's Cheese & Roasted Root Vegetable Strudel Red pepper fondue **SD, G, D**

DESSERT

Christmas Pudding Classic brandy sauce **G, D, E, SD**

Lemon Tart Raspberry compote, dusted meringue **G, D**

Baileys & Chocolate Cheesecake Toffee sauce **D, G, SD**

Trio of Cheese Fruit chutney **G, D, SD, S, SE, N**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds / **PB:** Plant-based

