



FESTIVE DINING & PARTY NIGHT MENU

*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.*

Festive Dining in the Restaurant:

Two Courses: £22 per adult, £11 per child · Three Courses: £26 per adult, £13 per child

Festive Party Night:

Three Courses: £31 per adult

STARTER

Celeriac & Truffle Soup Artisan bread **D, G**

Ham Hock Terrine Apple & mustard purée, toasted ciabatta **MU, G**

Classic Prawn Cocktail Gem lettuce, cherry tomatoes, buttered brown bread **C, D, G**

MAIN COURSE

Roast Breast of Turkey Bacon & chipolata roll, chestnut stuffing, roast potatoes, seasonal vegetables, pan gravy **G, SD, D**

Slow Braised Beef Yorkshire pudding, roast potatoes, seasonal vegetables, pan gravy **SD, G, E, D**

Cured Hake Laverbread risotto **F, D**

Roasted Fig, Poached Pear & Goat's Cheese Tart Dressed salad **D, G, E, MU**

DESSERT

Chocolate & Orange Mousse Sable biscuit **D, E, G**

Pear & Almond Bakewell Tart Vanilla custard **D, G, N**

Christmas Pudding Brandy sauce **G, D, 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*

