

# FESTIVE MENU 2024



Enjoy our 3-course Festive Menu at Lunch or Dinner for £35 per person or explore our Private Dining Rooms with our Festive Menu for £40 per person.  
Buffet options available on request.

## STARTERS

**White onion soup**  
*with a cheddar cheese puff*  
(V, VE on request)

**Hot smoked salmon**  
*with mascarpone  
mousse & crostini*

**Chicken & ham terrine**  
*artisan crackers  
& fruit chutney*

**Three cheese tart**  
*& tandoori ketchup*  
(V, GF)

## MAINS

**Roast turkey**  
*with all the trimmings*  
(GF)

**Grilled sea trout fillet**  
*in a white wine butter sauce*  
(GF)

**Slow cooked rump steak**  
*in a burgundy wine sauce*  
(GF)

**Portobello mushroom**  
*& vegan feta cheese stack  
polenta & Provençale sauce*  
(V, VE, GF)

## DESSERTS

**Christmas pudding**  
*with brandy sauce*  
(V, GF on request)

**Mulled wine poached pear**  
*with a dark chocolate  
& orange ganache*  
(V, GF)

**Toffee pecan meringue**  
*& butterscotch sauce*  
(V)

**Selection of cheese,**  
*with grapes & biscuits*  
(GF)

Freshly brewed filter coffee & tea with chocolates

Gf - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye.  
VE - No ingredients containing meat, fish, eggs, dairy products & other animal-derived substances.  
V - No ingredients containing meat or fish.  
DF - No ingredients containing dairy.

*If you have a dietary requirement not covered by the above, please let us know upon enquiring.*