

FESTIVE DINING



TO START

Winter spiced squash & lentil soup with Coombeshead sourdough & butter (gfa) (dfa)

Smoked salmon & mackerel parcel with rocket & poached pear salad (gfa)

Pulled pork and duck bonbons with parsnip purée & a sweet cherry drizzle (dfa)

THE MAIN EVENT

Roasted crown of turkey, roasted potatoes, buttered carrots & sprout tops, gravy (gfa) (dfa)

Roast rump of beef served pink, roasted potatoes, buttered carrots & sprout tops, gravy (gfa) (dfa)

Beetroot & spinach smoked cheddar Wellington, roasted potatoes, buttered carrots & sprout tops, vegetarian gravy (v+) (dfa)

Pan-seared sea bream, with root vegetable ratatouille (gfa) (dfa)

TO FINISH

Christmas pudding, brandy butter (gf)

Poached crab apple and tonka bean ice cream (gf) (dfa)

White chocolate & chestnut delicé

(v) denotes vegetarian, (v+) denotes can be made vegan (gfa) denotes can be made gluten-free, (dfa) denotes can be made dairy-free. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a manager for details.
Please note there is a discretionary service charge of 12.5%