



HOTEL & SPA

## Festive Menu

**Citrus Marinated Salmon** (gf)

Turnip and radish salad, passion fruit

**Beef Tartare** (gf)

Tarragon mayo, pickled shallot and sour dough

**Goat's Cheese, Beetroot and Rocket Salad** (v, gf)

With pecan and crispy sour dough

**Confit of Duck and Chicken Terrine** (gf)

Served with a fig chutney

**Cauliflower Veloute** (gf, v)

with Stilton and Hazelnuts

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**Cod** (gf)

Roasted with celeriac, sea beet and wild mushrooms

**Braised Beef Bourguignonne** (gf)

Mashed potato and kale

**Roast Turkey** (gf)

Braised cabbage, fondant potato, sprouts and thyme gravy

**Roasted King Oyster Mushroom** (v, gf)

With Jerusalem artichokes, baby leeks and cheddar veloute

**Roast Corn Fed Chicken**

Sweetcorn & wild mushrooms and thyme sauce (gf)

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**Tiramisu** (v)

Mascarpone, coffee ice cream

**Chocolate Grenache** (v)

Pistachio & coco nibs

**Christmas Pudding**

Spiced clementine custard

**Selection of French Cheeses** (v)

Grapes, Medlar chutney & biscuits (supp£7.00)



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Tea, Coffee, Mince Pie

Please create your preferred menu by choosing 3 of  
your favourite starters, main courses and desserts from which  
your guests can then pre-order

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Festive lunch or dinner

£29.95 per person

Christmas crackers included

Please advise us of any gluten intolerant guests within your party.

All our prices are inclusive of G.S.T.  
A 10% service charge will be added to the bill