



HOTEL & SPA

## Festive Menu 2019

### **Citrus Marinated Salmon**

Turnip and Radish Salad, Passion Fruit

### **Potted Pork**

Prune Puree and Sour Dough

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

With Pecan and Crispy Sour Dough

### **Chicken & Leek Terrine (gf)**

Served with a Pickled Mushroom Salad

### **Broccoli Veloute (gf, v)**

with Stilton and Hazelnuts

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### **Salmon (gf)**

With Cauliflower, Mussels & Sea Herbs

### **Braised Beef Bourguignonne (gf)**

Mashed Potato and Kale

### **Roast Turkey (gf)**

Braised Cabbage, Fondant Potato, Sprouts and Thyme Gravy

### **Crispy Hens Egg,**

Mushroom Risotto, Leeks & Parmesan (v)

### **Roast Corn Fed Chicken**

Sweetcorn & Wild Mushrooms and Thyme Sauce (gf)

Potato of the day and mixed vegetables will be served on each table to accompany the above dishes

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### **Tiramisu**

Mascarpone, Coffee Ice Cream

### **Chocolate Marquise**

Hazelnut Ice Cream

### **Christmas Pudding**

Spiced Clementine Custard

### **Selection of French Cheeses**

Grapes, 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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£35.95 per person inclusive of coffee and Mince Pies  
£28.50 per person for two courses inclusive of coffee and Mince Pies  
Christmas crackers included

If you have a food allergy, intolerance or sensitivity, please notify us at the point of  
booking.

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