

FESTIVE FEASTING MENU

Our Festive Feasting menu can be enjoyed for groups of 4 to 76 in our private dining rooms (depending on the size of your party, a set menu may need to be chosen).



Butternut & Ginger Soup, Sage Oil, Croutons (v)

Crispy Brie Salad, Cranberry Mayonnaise (v)

Smoked Salmon, Chive Roulade, Baby Gem, Citrus Dressing

Pressed Glazed Ham & Parsley Terrine, Tomato Chutney, Crostini

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Traditional Roast Bronze Turkey, Pigs in Blankets, Cranberry Sauce, Brussels Sprout, Turkey Jus

Fillet of Sea Bream, Potato Rosti, Kale, Vanilla & Orange Dressing

Slow Cooked Pork Belly, Creamy Mash, Braised Red Cabbage, Mustard Jus

Crown Prince Squash Tagliatelle, Ricotta, Toasted Sunflower Seeds (v)

Caramelised Onion & Cheddar Cheese Tart, Pear & Walnut Salad (v)

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Traditional Christmas Pudding, Brandy Sauce

Baked Alaska, Berry Compote, Toasted Almonds

Vanilla Cheesecake, Cranberries, Honeycomb Ice Cream

Milk Chocolate Roulade, Raspberry Gel, Candied Chestnuts

Selection of British Cheeses, Biscuits, Grapes & House Chutney (+ £3.50)

3 COURSE LUNCH £25 | 3 COURSE SUPPER £30

Garden Suite Minimum Guests | 30

