

MENU

STARTERS

Homemade vegetable soup (VG)
Giant garlic croutons

Prawn & tomato cocktail
Shredded lettuce, Marie Rose sauce

Pressed chicken & apricot terrine
Spiced cranberry chutney, dressed leaves

MAINS

Roasted turkey breast
Honey glazed parsnips, roasted carrots, Brussel sprouts, roast potatoes, pigs in blankets, pouring gravy

Slow cooked beef pie
Baby onions, mushrooms, grain mustard mash, roasted carrots & parsnips

Roast salmon fillet
Crushed new potatoes, spinach, hollandaise

Pumpkin & sage risotto (VGA)
Crispy sage, mozzarella fritters

DESSERTS

Traditional Christmas pudding
Brandy sauce

Chocolate torte (VG)
Kirsch cherries

Eton Mess
Winter fruit, meringue

VG – Vegan
V - Vegetarian

For further dietary options,
please contact the hotel directly