

Festive Dining Menu

Starters

Cream of Spiced Pumpkin

Pomegranate Molasses, Carrot Crisps

Confit Chicken Rillettes

Pickled Wild Mushroom, Chive Crème Fraiche, Sourdough

Torched Mackerel

Beetroot and Shallot Salad, Horseradish Dressing

Whipped Citrus Ricotta

Maple Roasted Chantenay Carrot, Crispy Chickpea

Mains

Turkey Ballotine

Duck Fat Roasties, Sprouts with Smoked Pancetta, Baby Root Vegetables and Cranberry Jus

Black Pepper Venison Loin

Aubergine Textures, Tenderstem, Baby Leek, Roscoff Onion, Jus

Roasted Cod Fillet

Purple Cauliflower, Mussels' Ragout, Verjus Sauce

Wild Mushroom and Spinach Wellington

Chestnut Puree, Sweet Potato and Currants, Celeriac Sauce

Desserts

Christmas Pudding

Brandy Sauce, Armagnac and Prune Ice Cream

Manadrin and Gingerbread Cheesecake

Espresso and Bitter Chocolate

Sticky Date Cake

Roast Caramelised Apples, Maple Chantilly, Pecans

Selection of Six French and English Cheeses

Membrillo Jelly, Chutney, Crackers

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN