



Festive Menu

Available everyday throughout December.

Starters

Broccoli and Stilton soup (D,V)

Chicken liver parfait with fig and honey marmalade and toasted brioche (D, GFA)

Dill cream cheese and smoked salmon terrine, with pickled cucumbers and toasted sourdough bread (D, G, F)

Mains

Traditional roast turkey with stuffing, chipolatas, roast potatoes, sprouts, honey-roasted parsnips and gravy

Pan-fried sea bream with asparagus and saffron risotto (D, F)

Braised beef rump, served with horseradish, mashed potatoes, sautéed winter greens and red wine jus (D)

Stuffed aubergine with lentils, quinoa, cheddar and pesto (V)

Desserts

Christmas pudding with Crème anglaise (N, V)

Chocolate fondant with pistachio ice cream and chocolate sauce (D, V)

Spiced poached pear, with blackberry and red wine served with vanilla ice cream (D)

Mince pies, filter coffee, and tea

£32.50 per person*



• M BAR & KITCHEN •

D – contains Dairy | F – contains Fish | GF – Gluten free | GFA – Gluten free available N – contains nuts | V – Vegetarian | VE – Vegan | VEA – Vegan available