



Festive Christmas Menu 2022

Starter

Smoked salmon platter with horseradish Chantilly, caper and shallot dressing

Ham hock terrine with dried apricots, grain mustard aioli

Goats cheese bruschetta with rocket salad, balsamic dressing

Roasted chestnut and sage soup (VV)

Main

Slow roasted turkey with pork and sage stuffing, roasted potatoes, chestnuts and Brussel sprouts, bread sauce and cranberry sauce, turkey jus

*Fillet of Herefordshire beef, truffle mash potato, seasonal vegetables & beef jus (£8 supplement) **

Roasted salmon fillet, creamed potato, baby leek, beurre blanc & chive oil

Wild mushroom risotto with truffle oil (VV)

Dessert

Christmas pudding with brandy custard and red currents

Coconut and amaretto rice pudding, roasted hazelnuts (VV)

Millionaires chocolate tart with vanilla ice cream

Farmhouse cheese selection, homemade chutney, celery, grape, cheese biscuit (4TYPES)

£65 per person

*Please note fillet of beef will need to be prepared at the same temperature for all guests.

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.