

PRIVATE FESTIVE DINING MENU

Starters

Leek and Potato Soup, Crispy Leeks, Chives (GF)

Smoked Ham Hock Terrine, Pickled Baby Onions, Toasted Sourdough
(GF on request)

Prawn and Red Pepper Cocktail, Marie Rose Sauce, Brown Bread (GF on request)

Pressed Mediterranean Vegetables, Pesto, Toasted Ciabatta (GF, VG)

Mains

Roasted Turkey Breast Parcel, filled with a Sage and Onion Stuffing, wrapped in
Smoked Bacon, Pigs in Blankets, Thyme Roasted Potatoes, Carrots, Honeyed
Parsnips, Brussel Sprouts, Roast Gravy (GF on request)

Slow Cooked Daube of Beef, Rosemary Mash, Carrots, Honeyed Parsnips, Brussel
Sprouts, Roast Gravy (GF on request)

Grilled Hake, Crushed Sweet Potato, Carrots, Honeyed Parsnips, Brussel Sprouts,
Watercress Sauce (GF)

Beetroot, Spinach and Chestnut Tart, Carrots, Honeyed Parsnips, Brussel Sprouts,
Herb Oil, Roast Potatoes (GF, VG)

Desserts

Christmas Pudding, Brandy Sauce (V)

Cranberry, Spiced Orange and Cinnamon Cheesecake, Cranberry Compote

Chocolate and Salted Caramel Tart, Vanilla Chantilly Cream

Selection of Local Cheese, Biscuits & Fruit Chutney (GF on request)

Coffee, Mince Pies (GF on request)

*GF = Gluten Free | V = Vegetarian | VG = Vegan | N = Nut free
Some dishes can be nut free and gluten free on request, please ask us for more details.*