

CHRISTMAS MENU

Served Monday to Saturday from Friday 29th November until Saturday 21st December with the option of a disco on Fridays and Saturdays only. A pre order is required from all parties. Please contact the hotel for more information including any dietary or allergy queries.

STARTERS

ROAST CELERIAC SOUP

Topped with a Hazelnut & Pumpkin Seed Granola, Served with a Sesame and Black Onion Seed Roll (V) (VA) (GFA)

BURRATA

Served with Charred Peaches, Hot Honey, Tarragon, Toasted Flaked Almonds & Sorrel (V) (GF)

BETROOT AND SLOE GIN CURED SALMON GRAVLAX

Served with Textures of Beetroot, Pickled Cucumber & Cherry Apples (GF)

AGED BEEF SHORT RIB CROQUETTE

Served with a Beef Dripping Hash Brown, Mushroom, Ketchup, Celeriac & Horseradish Remoulade, Pickled Shimeji Mushrooms

SMOOTH DUCK LIVER AND BACON PARFAIT

Served with Crostini's, Orange & Cointreau Jelly, Fig's, Spiced Apple and Cardamom Chutney (GFA)

MAINS

ROAST TURKEY CROWN

Served with Duck Fat Roast Potatoes, a Pork & Chestnut Stuffing, Pigs in Blankets, Market Vegetables, Yorkshire Pudding and Gravy (GFA)

RED LENTIL, MUSHROOM & CHESTNUT WELLINGTON

Served with Garlic & Rosemary Roast Potatoes, Yorkshire Pudding, Market Vegetables and Gravy (V)

SPICED BUTTERNUT SQUASH PIE

Served with Garlic & Rosemary Potatoes, Market Vegetables and Gravy (V) (VA)

WILD MUSHROOM STROGANOFF

Served with Fragrant Rice Topped with Crème Fraiche & Crispy Leeks (V) (GFA)

GRILLED SEA BREAM

On a Leek, Saffron & Sea Vegetable Chowder, Cornish Mussels and Split Dill Oil (GF)

WHOLE ROAST PARTRIDGE

Stuffed with Garden Herbs, Jerusalem Artichoke Puree, Beetroot Dauphinoise Potato, Crispy Cavolo Nero & a Rich Port Jus (GF)

6oz FILLET STEAK (SERVED M/R ONLY)

Topped with a Garlic & Chilli King Prawn, Served with Dauphinoise Potato, Cherry Vine Tomatoes, Portobello Mushroom and Gremolata (£6 Supplement pp) (GF)

DESSERTS

CHRISTMAS PUDDING

Topped with an Almond & Vanilla Tuille, Brandy Butter and Freeze-Dried Cherry Powder (GF)

SELECTION OF FRENCH & ENGLISH CHEESES

Served with Crackers, Quince Jelly & Grapes (£4 Supplement pp) with Port (£8 Supplement pp) (GFA)

LEMON & VANILLA CHEESECAKE

Topped with Italian Meringue, Lemon Curd & Raspberry Sorbet

DARK CHOCOLATE & PECAN BROWNIE

Topped with Candied Orange & Pecans, Served with Clotted Cream (GF)

APPLE, PEAR & STEM GINGER CRUMBLE

Topped with Cinnamon & Nutmeg Oat Crumb, Served with Vanilla Ice Cream and Dusted With Icing Sugar (VA)

GREEN TEA & CARDAMOM CRÈME BRULÉE

Served with Amaretti Biscuit's (GFA)

Two Course Dinner £35.50 | Three Course Dinner £43.50

Two Course Dinner And Disco £43.00 | Three Course Dinner And Disco £51.00

(V) VEGETARIAN - (VA) VEGAN ON REQUEST - (GF) GLUTEN FREE - (GFA) GLUTEN FREE AVAILABLE

IMPORTANT INFORMATION

Thank you for choosing to dine with us. Please take a minute to read of the below information that applies to our Christmas pre order menu.

Deposit & Payment

A non-refundable deposit of £10 per head is required to secure your booking. Once a provisional booking has been made on a certain date, it will be held for a certain period of time that you will be made aware of, at which point the booking will be released if we haven't heard from you with a deposit. The final balance is due shortly after the pre order has been given to the kitchen which is usually around two weeks before your booking. This must be settled as one transaction. Please note if a guest wishes to cancel in the week prior to your booking, full payment may still have to be taken if the preparation for that meal has begun.

Pre Order Deadlines

A pre order is required from ALL tables eating from the Christmas party menu. All pre orders are due 2 weeks before the date of your booking and must include any allergies or dietary requirements. They must be submitted to us as a list of names with each person's meal choices, along with any allergies or dietary requirements they may have. We can provide the pre order form should this be required. When your booking is made, you will be asked a time that you would like to dine with us and depending on your group size we ask that you are all here 15-30 minutes before the pre ordered time. Parties having the disco must pick a time between 6:30pm and 8:30pm.

Name Cards

For tables of 15 and over, we require name cards with everyone's meal choices on to be on the tables. We can either supply these at a total cost of £10.00, or you are welcome to supply them.

Timings

The service times for lunch are between 12 noon and 2 pm, and for dinner between 6:30 pm and 8:30 pm. Service times for larger groups may be subject to change depending on availability. Please note that you must be there at least 30 minutes before the selected pre order time.

Disco

The option of a disco is available on Fridays and Saturdays ONLY. Please specify that you would like a disco when making your booking and we can provide available dates. The minimum number to have exclusivity of the function room is 35 people, and the maximum we can accommodate is 45. This means if you are planning a company party but you have less than 35 people, you will be in the function room with another party. For small groups, arrangement and dates will be made by our team. The disco begins shortly after the last desserts have been served.