

Festive Dining Menu

Starter

Parsnip and Apple Soup

toasted sourdough (V)

Game Terrine

plum chutney, toasted brioche

Smoked Mackerel Rilette

horseradish crème fraîche (GF)

Beetroot and Whipped Almond Feta (V, GF)

Main

Roast Turkey

chipolatas, Brussels sprouts, roast root vegetables, roast potatoes, turkey jus

Braised Ox Cheek

tarragon mash, tenderstem broccoli, bacon, red wine jus (GF)

Roast Cod

creamed savoy cabbage, potato fondant, dill oil (GF)

Baked Celeriac

sautéed mushrooms, truffle sauce (V, GF)

Dessert

Christmas Pudding

brandy sauce (V)

Sticky Toffee

muscovado caramel sauce, vanilla ice cream (V)

Dark Chocolate Orange Délice

whisky ice cream (V, GF)

Isle of Mull Cheddar

onion chutney, oatcakes (V)

*We reserve the right to amend our menus. All dishes are subject to availability. (V) Vegetarian, (VG) Vegan, (GF) Gluten Free
We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.*