

# FESTIVE GATHERING

TWO COURSES FOR £25. THREE COURSES FOR £30.

## STARTERS

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Smoked haddock and spring onion fishcake served with tartar sauce and caper berries

Ham hock and pea terrine served with fruit chutney and warm ciabatta

A warming and hearty parsnip and maple soup (vE)

## MAINS

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Mulled duck leg confit served with dauphinoise potato, parsnips, carrots, Brussels sprouts and jus

*Suggested pairing: Pinot noir, Wild Ferment, Errázuriz (Chile)*

Turkey paupiette served with dauphinoise potato, parsnips, carrots, Brussels sprouts and jus

*Suggested pairing: Pinot Grigio, Antonio Rubini (Italy)*

Sweet potato and red onion marmalade seeded tart, served with fondant potato, parsnips, carrots, Brussels sprouts and vegan gravy (vE)

*Suggested pairing: Chardonnay, The Pick (Australia)*

Chalk Stream trout fillet in a Prosecco and lobster sauce served with Pommes Anna potato, tenderstem broccoli and baby carrots

*Suggested pairing: Sauvignon Blanc, Santa Rita (Chile)*

## DESSERTS

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Classic Christmas pudding served with a brandy sauce (v)

Speculoos cheesecake on a caramel biscuit base, served with toffee sauce (v)

Decadent chocolate and coconut tart served with a drizzle of raspberry coulis (vE)

## APERITIF / DIGESTIF

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Christmas Spritz • 9 • Fireside Old Fashioned • 9

Key: (v) – Suitable For vegetarians (vE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.