

FESTIVE MENUS

FESTIVE
**LUNCHES AND
DINNERS**

Join us from Monday 21st November to Friday 30th December
(excluding Sunday 25th December lunch).

TO START

Truffled celeriac and hazelnut soup (GF, DF, VE)

Goat's cheese and cranberry tartlet

Prawn and crayfish cocktail (GF, DF)

MAIN COURSES

Turkey roast with traditional trimmings, château potatoes and roasting juices (GF)

Slow-cooked beef feather blade with traditional trimmings,
château potatoes and roasting juices (GF)

Rainbow trout with spiced crushed potatoes, extra-fine beans and beurre blanc (GF)

Mushroom Wellington with tomato fondue (DF, VE)

DESSERTS

Vegan and gluten-free desserts available on request and when pre-ordered

Christmas pudding with brandy sauce

Chocolate gâteau

Spiced fruit cake

Two courses £27.50 | Three courses £35.00

For tables of 8 or more a 50% deposit is required at the time of booking to secure your reservation.
Car parking charges apply when dining / staying at the hotel.

VE Vegan V Vegetarian DF Dairy-free GF Gluten-free

