



FESTIVE DINING MENU

Available throughout December from 12 noon

Festive Meal in the Restaurant:

Two Courses: £25 per adult, £12.50 per child

Three Courses: £30 per adult, £15 per child

*Happy Christmas! A time of cheer and festive joy. A time to eat, connect and enjoy.
Come dine at our restaurant where you will be truly looked after.*

STARTER

Roasted Tomato & Red Pepper Soup Fresh bread **SD, CE, G**

Cod Brandade Classic French style salted cod & potato, chive sauce, Parmesan crisp **F, D, G, E, SD**

Chicken Liver Parfait Red onion & chilli remoulade, sourdough toast **E, G, D, SD**

MAIN COURSE

Roast Breast of Turkey Orange & cranberry stuffing, pig in blanket, honey & mustard roasted root vegetables, roast potatoes, brussels sprouts, gravy **G, MU, D, CE**

Pan Seared Fillet of Sea Bass Lemon crushed potato, fennel & capers salad, beurre noisette butter sauce **F, D**

Wild Mushrooms, Leek & Parsley Tagliatelle Poached duck egg **G, D, E, CE**

DESSERT

White Hart Royal Christmas Pudding Brandy sauce, orange & cranberry **G, N, E, SD**

Chocolate Cake Vanilla ice cream, chocolate soil **E, D, G**

Lemon Cheesecake Berries compote **D, G**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Please note we add a discretionary 10% service charge which is 100% passed on to our team members.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts

MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

