



FESTIVE DINING & PARTY NIGHT MENU

*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.*

Festive Dining in the Restaurant:

Two Courses: £21 per adult, £10.50 per child · Three Courses: £25 per adult, £12.50 per child

Festive Party Night:

Three Courses: £29 per adult

STARTER

Roasted Autumn Squash Soup CE

Brussels Chicken Liver Pâté Spiced apple & date chutney, ciabatta fingers **D, E, G, SD**

Trio of Seafood Cocktail Prawn, crayfish & smoked salmon, Bloody Mary dressing **F, C, MU, E**

MAIN COURSE

Roast Turkey Breast Apricot stuffing, bacon wrapped chipolata, roast potatoes, pan gravy **G, SD**

Slow Braised Beef Brisket Horseradish mash, mushroom & brandy gravy **SD, D**

Salmon Supreme Crushed new potatoes, cucumber ribbons, lemon cream **F, D, SD**

Sweet Potato, Red Onion & Goat's Cheese Tart Pesto dressed watercress, spinach salad **G, D, E, SD, N**

DESSERT

White Hart Christmas Pudding Classic brandy sauce **G, D, E, SD**

Lemon Curd Cheesecake Toasted Italian meringue **D, E, G**

Mulled Berry Pavlova Winter berry compote, chantilly cream **D, E**

Rich Chocolate & Orange Torte Sticky orange syrup **D, S, SD**

TO FINISH

Coffee & Mince Pies **G, SD, E, D**



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.

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

