

Festive Dinner Menu 2026

Shared Bakers Basket

Served with Salted Butter (6,7) GFA/DFA



STARTERS

Chicken Liver & Brandy Parfait (7,9)

Dressed Micro Pea Shoots, Chill Jam, Sourdough Croute (6) GFA, Fig & Balsamic Coulis

Celeriac & Hazelunt Soup, Truffle Oil (5,12)

Hot Smoked Salmon Rillettes (3,7,13,9)

Cornichons, Wild rocket, Parmesan Shavings, Roasted Shallot & Red Onion Glaze, Toasted Brioche (6) GFA

MAINS

Turkey, Sage & Onion Roulade (9,12) GF

Winter Vegetables, Oven Roast Potatoes, Pigs in blanket, Thyme Jus (7),
Halal Option Available

Oven Roasted Salmon Fillet (3)

Red Onion, Soy Cream Fraiche & Chervil Pressed Potatoes (7),
Grilled Asparagus, drizzle Cream Sauce (7)

Roasted Butternut Squash, Pumpkin Seeds & Quinoa Tagine Tart (9) GF,VE

Winter Vegetables, Oven Roast Potatoes, Thyme Jus (7)

DESSERTS

White Chocolate & Red Velvet Cheesecake (6,7,11)

Fruit of Forest Compote

Rich Belgium Chocolate Torte (8) GF,VE

Cherry Compote, Cocoa Dust

Chocolate Amaretto Parcel (6,7,11)

Pate de fruit, Salted Caramel Sauce



Allergens

Vegan (VE) / Vegetarian (V) / Gluten Free (GF) Dairy Free (DF)

GFA – Gluten Free Available, DFA – Dairy Free Available

No. 1&2 Shellfish/No. 3 Fish/No. 4 Peanuts/No. 5 Nuts/No. 6 Cereals, Wheat containing Gluten/No.7 Milk/Milk Products No. 8 Soya/No. 9 Sulphur Dioxide/No. 10 Sesame Seeds/No. 11 Egg/No. 12 Celery & Celeriac/ No. 13 Mustard/No. 14 Lupin

