



Festive Luncheon & Dinner Menu



STARTER

Cured Salmon

Beetroot | Onion | Tarragon

Soup of the Day (v)

Chef Choice of Seasonal Soup

Duck Pressing

Orange | Juniper Sauerkraut | Brioche Puree

Goats Cheese Cake (v)

Apple | Winter Slaw | Chestnuts

MAIN

Hake

Butternut Squash | Spinach | Bisque Gel | Fondant

Turkey

Pork Stuffing | Bacon | Brussels Sprouts | Carrot | Parsnip | Chateau Potato

Pheasant

Alliums | Truffle Mash | Port

Risotto(v)

Jérusalem Artichoke | Barkham Blue Cheese | Peanut Pesto | Lemon

DESSERT

Fresh Fruit Platter*

Melon | Pineapple | Grapes | Blackberry Sorbet

Dark Chocolate Tort

Orange | White Chocolate | Tarragon

Cheesecake

Apple | Cranberry | Walnut

Christmas Pudding

Hazelnut Biscotti | Baileys Anglaise

(V) No Meat or Fish

As all our meals are freshly prepared to two AA Rosette standard

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event.

