



Banqueting

CHRISTMAS TABLE D'HÔTE MENU

STARTERS

PARSNIP & APPLE SOUP

With chesnuts and truffle (GF) (VG Available)

PRESSED HAM HOCK TERRINE

Pickled shallots, spiced pear chutney, focaccia crostini (GF available)

HERITAGE BEETROOT CARPACCIO

Whipped goats cheese, pickled beetroot, orange, candied walnuts, micro sorrel and beetroot vinaigrette (GF)(VG available)

SMOKED SALMON AND CRAB SALAD

Cucumber ribbons, dill crème fraîche, micro salad and lemon olive oil (GF)

MAINS

ROAST TURKEY ROULADE

Turkey roulade with pork, sage and onion stuffing, 'pigs in blankets', roasted potatoes, honey-glazed carrots and parsnips, Brussel sprouts and gravy (GF)

WILD MUSHROOM AND PUMPKIN WELLINGTON

Kale, braised red cabbage and mushroom cream sauce (V) (VG available)

SEA BREAM

Crushed new potatoes, roasted red peppers and capes, kale, courgettes and lobster velouté (GF)

PORK BELLY

Glazed slow cooked pork belly, crackling, apple compote, bubble and squeak, spiced roasted carrots and madeira jus (GF)

DESSERTS

CHRISTMAS PUDDING

Spiced clementine anglaise, toasted nuts and seasonal berries (VG)

MINI CHOCOLATE CHRISTMAS YULE LOG

With chocolate sauce, chocolate crumble and raspberry sorbet (V)

APPLE & PEAR CRUMBLE TART

Apple and pear compote, plum sauce, almond crumble and vanilla ice cream (V)

A SELECTION OF ENGLISH AND FRENCH CHEESES

With crackers, Jersey black butter, chutney and grapes (GF available)

TEA, COFFEE AND MINI MINCE PIES

3 COURSES | £57.50

(VG) = VEGAN | (V) = VEGETARIAN | (GF) = GLUTEN FREE

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.
IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.