

# FESTIVE LUNCH & DINNERS

Two Courses **£30.00**

Three Courses **£35.00**

## DATES

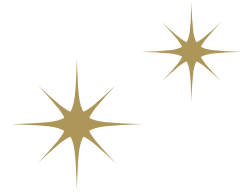
2nd – 23rd December

27th – 29th December

## ACCOMMODATION

From £129 Bed & Breakfast

Pre-Booking required



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## STARTERS

**Homemade Spiced Roasted Butternut & Tomato Soup** with Warm Crusty Bread, Salted Butter (GFO, DFO)

**Chicken Liver Parfait** with Spiced Pear and Cranberry Chutney, Toasted Brioche (GFO)

**Salmon Rillette** with Cauliflower Puree, Crème Fraiche Sauce, Melba Toast (GFO)

**Herb Marinated Mozzarella** with Roast Vegetable and Quinoa Salad, Tomato Coulis (V, VE, GF)

## MAINS

**Roast Turkey Breast** with Pigs in Blankets, Pork and Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Turkey Gravy (GF, DFO)

**Confit Duck Leg** with Potato Puree, Creamed Cabbage, Root Vegetables, Grain Mustard Sauce (GF, DFO)

**Roasted Salmon Fillet** with Buttered New Potatoes, Kale, Wild Mushroom Sauce (GF, DFO)

**Oven Roasted Celeriac** with Wild Mushroom, Leek and Chestnut Strudel, New Potatoes, Kale, Wild Mushroom Sauce (V, VE, DF, GFO)

## DESSERTS

**Christmas Pudding** with Custard, Mulled Berry Compote (VEO, GFO)

**Passion Fruit Panna Cotta** with Cranberry Compote, Cantuccini Biscuits (GFO)

**Chocolate and Salted Caramel Tart** with Espresso Chantilly Cream, Shortbread Biscuit Crumb (GFO)

**Cheese Selection Board** with Cheese Wafers, Fruit Chutney, Micro Celery Cress (GFO)

