CHRISTMAS FINE DINING

STARTERS
Please select one starter, one main dish and one pudding for the whole party.

Three course menu £47.50 per person
Includes freshly brewed Fairtrade coffee, herbal teas and petit fours

Cured sea trout, kohlrabi, apple, Roquefort mayonnaise, pickled lemon gel GL, MI
Yorkshire game terrine, pear & walnut chutney, chicory, toasted brioche GL, MI, TN
Roast chestnut & pancetta soup, lemon crème fraiche, parsley MI, TN
Cauliflower panna cotta, raisin, hazelnut & pomegranate salsa, curried parsnip shards MI, V

MAINS
Roast & confit pheasant, Brussels sprouts, chestnuts, fondant potato, cranberries, bread sauce GL, MI, TN
Tamarind glazed belly pork, braised red cabbage, baked Ruben’s apple, cider sauce GL, MI
Scotch sirloin & Jacobs ladder, whipped olive oil mash, heritage carrots, watercress, meat juices MI (£4.50 supplement)
Roast sea bass, curried cauliflower, Morecombe bay shrimp & chickpea patty GL, MI, CR
Jerusalem artichoke & cep risotto, truffle oil, winter chicory salad MI, V

PUDDINGS
RSA Plum pudding, brandy butter ice cream, bitter chocolate GL, MI
Rhubarb, ginger & orange trifle, almond praline, liquorice meringue GL, MI, TN
Baileys bread & butter pudding, milk ice cream, hazelnut praline GL, MI, TN
Columbian dark chocolate delice, candied nuts, Tennessee bourbon ice cream GL, MI, TN


If you have a food allergy to anything apart from the 6 listed allergens, please check with a member of the catering team for more information and so that we can guide you to make a safe food choice.

All prices are exclusive of VAT