

In the 'Dining Room'

Festive Menu

Pre-Order required

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.
If you wanted to join our guests in the Garden Room for a dance, there would be a £10pp supplement.

Priced at £60.00 per person

Roast butternut squash & coconut soup, toasted pumpkin oil, croutons
Cheese Straws & Olives

Bread Rolls & Salted Butter

Starters

Roasted Celeriac & Apple Soup, Chestnuts, Rosemary Oil.
Maple Cured Salmon, Douglas Fir Emulsion, Crispy Capers, Pickled Artichoke, Caviar.
Confit Duck Pressing, Kewpie Dressing, Crispy Quail's Egg, Sesame & Panko Crumb, Torched Orange.
Gorgonzola Mousse, Pickled Pear, Baby Beetroot, Radicchio, Pomegranate, Puffed Grains.

Mains

Roasted Turkey, Chestnut Stuffing, Sprout & Pulled Turkey Leg Vol au Vont, Red Cabbage Puree, Pigs In Blanket, Roast Potatoes, Cranberry & Bread Sauce, Turkey Jus.
Smoked Prawn & Spinach Stuffed Plaice, Wrapped In Crispy Potato, Jerusalem Artichoke Puree, Parisian Vegetables, Vermouth Beurre Blanc.
Roasted King Oyster Mushroom, Celeriac Puree, Pickled Shimji Mushrooms, Cavolo Nero, Roasted Garlic Dressing, Coolea Cheese, Potato Puff.
Braised Chuck Of Beef, Creamy Mashed Potato, Savoy Cabbage, Bacon Lardons, Roscoff Onion, Beer Braised Carrot, Beef Fat Crumb.

Desserts

Our Christmas Pudding, Red Currant Gel, Orange Sauce, Clotted Cream Ice Cream.
Chocolate Mousse, Malt Cake, Coffee Ice Cream, Caramel Crunch, Cherry Gel
Rhubarb & Meadowsweet Custard Parfait, Honeycomb, Poached Rhubarb, White Chocolate
English Cheese Board, Crackers, Grapes, Celery, Chutney (£8 per person supplement)
Teas & Coffees Served With Mini Mince Pies, Mixed Fruit & Nut Fudge.

Pre ordering is required for this menu.

Menu available from 1st December until 23rd December evenings.

All dietary requirements catered for.

Lunchtimes available for eight guests or more.

Garden Room is an optional extra on selected dates only - please ask for more information.

