FESTIVE MENU

1st December 2024 to 1st January 2025 | £45 per adult | Cast Iron Grill Selection of one starter, one main and one dessert

TO START

Roasted apple, celeriac, cider, onion soup (VE) **432kcal** *Does contain: C, G, E, M*

Beetroot cured smoked salmon (GF) **268kcal** *Does contain; E, F, M, Mu, Su*Blood orange gel, wasabi & roe cream, avocado purée, dill

Chicken liver and Foie gras terrine **774kcal**Does contain; G, E, M, N, S, Su / May contain; P

Fig relish, pistachio, rhubarb gel, briochette

TO FOLLOW

Bacon wrapped filled turkey breast **901kcal**Does contain; M, N, S, Su

Brussels sprouts, honey roasted parsnips, carrots, roast potatoes, pigs in blanket, turkey jus

Ballotine of hake **1010 kcal**Does contain; C, G, E, F, M, N, SS, S, Su

Seafood bouillabaisse, saffron potato, crispy Parma ham, seeded granola

Dukkha rubbed roasted aubergine (V, GF) **516kcal** *Does contain; G, M, Mu, SS / May contain; N, P*Mixed quinoa, whipped feta, black tahini, potato puffs

TO FINISH

Christmas pudding (V) **554 kcal**Does contain; G, E, M, Su / May contain; N, P

Brandy sauce

Vanilla cheesecake (V) **861kcal**Does contain: G, E, M, Su / May contain: N, P

Honeycomb, Baileys Chantilly cream

Dark chocolate, and ginger tart (V) **834kcal**Does contain: G, E, M, S / May contain: N, P
Orange compote

Festive cheese board (V) **598 kcal** £8.00 supplement

Does contain; C, G, E, M, SS

Trio of cheeses, Yorkshire parkin, crackers, grapes, seasonal chutney

Whilst food safety is our highest priority, please note that whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance or coeliac disease – please speak to the staff about the ingredients in your food or drink before you order. Adults need around 2000 kcal a day V = vegetarian VE = vegan GF = gluten free. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

