
Starters

Butternut squash soup (V.GF)

Sage crisp

Beetroot & Goats cheese (V)

Baby leaf salad, candied hazelnuts

Chicken liver pate

Chutney, toasted sourdough

Smoked haddock fishcake

Tartare sauce

Main course

A selection of roast meats from the carvery station

Treacle cured Irish beef sirloin

Stuffed lamb saddle

Lemon & thyme turkey breast

Honey & mustard glazed pork loin

Butternut squash & chestnut polenta roast (VE.GF)

(Please order with your server)

Accompanied by a selection of seasonal vegetables, roast potatoes, Yorkshire puddings, pigs in blankets, stuffing & gravy

Desserts

White chocolate cheesecake

Winter berry compote

Roast pineapple

Coconut granola, lime gel, coconut sorbet

Sticky date and ginger pudding

Vanilla ice cream

Fresh fruit salad (GF)

Double cream

Mövenpick ice cream (GF)

Vanilla dream, Strawberry, Swiss chocolate, Rum & raisin, Caramelita

Cheese course

Selection of English & French cheese

Grapes, chutney & biscuits

Tea and coffee

Please ask if you require decaffeinated tea, coffee or speciality teas

Allergen information available upon request.