

# Dine & Party Menu

Roast tomato & red pepper soup GF DF V NF VE

Cured & torched mackerel, beetroot, wasabi, lemon & dill GF DF NF

Warm chestnut mushroom, Stilton & tarragon tart GF NF

Chicken & apricot terrine, caramelised onion chutney & toasted brioche NF

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Roast breast of turkey, sage & onion stuffing, roast potatoes, pigs in blankets, turkey gravy  
NF GF DF

Slow cooked beef blade, bourginion sauce NF GF DF

Salmon wellington, prawn, lemon dill cream sauce NF

Sweet potato, cashew & apricot chutney tart, vegan gravy DF V VE

All mains will be served with a selection of roast potatoes & vegetables

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Christmas pudding, Brandy sauce V

Dark chocolate delice, cherry jelly, vanilla short bread NF

Mulled wine cheesecake, pear compote NF

(Pre-order required)

Make a night of it!

From £85 per room based on two sharing with full English breakfast and use of our leisure facilities.