

# Festive table d'hôte menu

3 course £25pp

Include a glass of Prosecco £30pp

## STARTERS

Beef, pearl barley and vegetable broth served with Guinness and treacle bread<sup>^</sup>

Clay pot mussels Florentine baked with gruyere and soft herb breadcrumbs\*

Chicken liver parfait, cranberry jelly, bitter leaves and toasted brioche\*

Roasted cauliflower croquettes, pickled mushrooms and charred chicory (V)

## MAINS

Baked hake with potato scales, Jerusalem artichoke puree, curly kale,  
roasted chestnuts and truffle oil (GF)

Roast turkey dinner with hassleback potatoes, crispy stuffing balls,  
pigs in blankets and traditional garnish\*

Guinea fowl and pancetta with potato gratin, wilted chard,  
wild mushroom and farragon sauce (GF)

Braised shin of beef, Brussel sprout bubble and squeak,  
roasted root vegetables, horseradish gravy (GF/DF)

Puy lentil & beetroot risotto with crumbly goat's cheese & toasted hazelnuts (GF/V)

## DESSERTS

Chocolate mocha panna cotta with Chantilly cream and chocolate tuille\*

Mammy's Christmas pudding, brandy butter and vanilla custard

Baked rice pudding, mulled wine poached pear and granola crumble\*

British cheese selection, crackers and fruit cake\* (2.50 supplement)

**PLEASE INFORM OUR WAITING STAFF OF ANY DINERS WITH ALLERGIES, INTOLERANCES OR SPECIAL REQUIREMENTS.  
PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION REGARDING FOOD ALLERGIES AND INTOLERANCES.**

V = VEGETARIAN, GF = GLUTEN FREE, \* GLUTEN FREE AVAILABLE, DF = DAIRY FREE, <sup>^</sup>DAIRY FREE AVAILABLE