





FESTIVE DINING

Weekend Menu

2 Courses: £31.95 3 Courses: £37.95

STARTERS

Cream of Winter Vegetable Soup, Fresh Baked Bread **V** ❖

Bang Bang Chicken, Rich Satay Sauce, Crispy Peanuts, Asian Slaw 🖇

Smoked Salmon Pate, Toasted Brioche, Cucumber Jelly, Pickled Red Onions, Compress Cucumber 👂

Bang Bang Cauliflower Wing, Rich Satay Sauce, Crispy Peanuts, Asian Slaw V 🖇

Beetroot Hummus, Pomegranate, Spiced Dukkah, Chilli Oil & Flat Bread V 🖇

Fried Feta, Local Honey, Tzatziki, Grilled Sourdough, Dukkah V 🖇

MAINS

Roast Stuffed Roulade of Turkey, Wrapped in Parma Ham, Parsnip Puree, Cranberry Chipolata Sausages, Rich Gravy 🖇

Daube of Beef, Roast Onion Greens, Parsnip Purée, Pink Peppercorn and Whiskey Jus 🖇

Pan Roast Salmon, Mediterranean Vegetables, Whipped Langoustine Butter 💝

Thyme & Garlic Roasted Chicken Supreme, Roasted Winter Vegetables, Peppercorn Sauce 👂

Pan Roast Sirloin, Buttermilk Onion Rings, Dressed Watercress, Peppercorn Sauce Supplement of £7 👂

Vegan Wild Mushroom & Celeriac Pie, Root Vegetable Purée, Greens V

All of the above served with Seasonal Vegetables, Creamed and Roast Potatoes

SOMETHING SWEET

Sticky Toffee Pudding

Christmas Pudding, Rum & Raisin Ice Cream, Brandy Sauce V

Espresso Martini Cheesecake, Chocolate Sauce, Mocha Cream 💝

Pannacotta, Winter Berries & Shortbread 🐓

Vegan Chocolate Mousse, Hazelnut Praline Crumble, Vegan Toffee Sauce, Raspberry Sorbet V

Drunken Irish Blue Cheese Seasonal Crackers, Frozen Pear Chutney **V**

TEA OR COFFEE

V = Vegetarian

♦ = Dish can be adapted for no added gluten. Please inform server before ordering.

Allergens: Please advise your server of any food allergies at the time of ordering. All food is freshly prepared in our Hotel Kitchen. This is not an allergen free environment. For "No Added" options, please speak to your server.





