



# Gallery

RESTAURANT

## Starter

Chicken Liver Parfait with Festive Onion Chutney,  
Toasted Brioche and Herb Salad **(GF Avail)**

Atlantic Prawn Cocktail with Artisan Wholemeal Sourdough **(GF Avail)**

Honey Roast Parsnip and Apple Soup, Gremolata and Parsnip Crisp **(GF & VG)**



## Main Course

Traditional Roast Turkey with all the Festive Trimmings **(GF Avail)**

Mustard Glazed Bacon Joint and Dauphinoise Potatoes **(GF)**

Pan Fried Salmon, Peas à la Française with Baby Boiled Potatoes **(GF)**

Beetroot and Red Onion Tarte Tatin with Black Olive Mash **(VG)**



## Dessert

Black Forest Cheesecake with Cream and Berry Coulis

Sticky Toffee Pudding, Toffee Sauce with Pear and Golden Raisins **(VG)**

Christmas Pudding, Brandy Anglaise and Winter Berry Compote **(VG)**

**Gluten Free Desserts are available, please ask your server**



Filtered Coffee or Tea and Mince Pie

**£26.95 per person**

MENU SUBJECT TO CHANGE AND AVAILABILITY

**(V)** Vegetarian **(VG)** Vegan **(GF)** Gluten Free **(GF Avail)** Gluten Free option available  
Please let us know if you have any dietary requirements or allergens before you order

