

Christmas Menu

Winter Root Vegetable (V)
Crab Panacotta with Smoked Salmon
Pressed Duck Terrine
Sun Blushed Polenta Tart (VG)

Pearl Barley Broth – Parsnip Crisp
Caper Berries – Citrus Dressing
Blackberry Compote – Toasted Brioche
Sautéed Spinach – Grilled Aubergine



Roast Ballotine of Turkey
Roast Sirloin of Irish Beef
Pan fried Fillet of Scottish Salmon
Slow Pressed Potato
& Wild Mushroom Cake (VG)

Cranberry Stuffing – Goose Fat Potatoes –
Winter Vegetables – Pea Gravy
Chateau Potatoes – Roasted Root Vegetables –
Yorkshire Pudding – Real Wine Jus
Potato Gnocchi - Shellfish Bisque – Prawns –
Baby Chard
Carrot & Mint Velouté – Tempura Purple
Broccoli



Belgium Dark Chocolate & Bayley's Tart
Winter Berry Crumble
Traditional Christmas Pudding
Selection of French & British Cheeses
Vanilla & Coconut Panna Cotta (VG)

Amaretto Crème Chantilly
Vanilla Crumb – Soft Fruits – Crème Anglaise
Brandy Sauce – Nutmeg Truffle
Fig Relish – Crackers – Grapes & Celery
Berries – Raspberry Coulis

27.50pp

Friday Lunch / Thursday & Sunday Dinner

35.00pp

Friday & Saturday Dinner

Bon Appetite

Gratuities are at your discretion and will be shared between the staff. A service charge of 10% will be added to your bill for any booking of 10 guests or more. All prices are inclusive of GST. For any special dietary requirement or severe allergy, please inform our head waiter on arrival