

CHRISTMAS EVE

4:00PM - 5:45PM

£26.50 per person

SOUP

Dinnerstone artisan bread

TANDOORI CHICKEN SKEWER

chilli, aioli

SRIRACH KING PRAWN

spiced risotto, mango gel

GOATS CHEESE TART

balsamic, onion

POACHED SALMON

crushed potato, caper, cucumber, dill, lemon cream

CHICKEN BREAST

chorizo, Lyonnaise potatoes, paprika sauce

PANCETTA WRAPPED PORK FILLET

thyme roasted potatoes, Dijon mustard jus

COURGETTE, CUMIN AND CHILLI FRITTERS

courgette, coriander, cashew nut salad

CHRISTMAS PUDDING

brandy cream

CHOCOLATE AND PEANUT MOUSSE CAKE

gingerbread ice cream

MULLED WINE JELLY

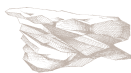
fruit compote, ice cream

SELECTION OF BRITISH CHEESE

biscuits, homemade chutney, celery, butter

ALLERGENS & INTOLERANCES:
PLEASE SPEAK TO A MEMBER OF STAFF

v = VEGETARIAN *n* = CONTAINS NUTS *c* = CELIAC



CHRISTMAS EVE

6:00PM - 9:30PM

£34.50 per person

AMUSE

SOUP

Dinnerstone artisan bread

TANDOORI CHICKEN SKEWER

chilli, aioli

SRIRACH KING PRAWN

spiced risotto, mango gel

GOATS CHEESE TART

balsamic, onion

SORBET

POACHED SALMON

crushed potato, caper, cucumber, dill, lemon cream

CHICKEN BREAST

chorizo, Lyonnaise potatoes, paprika sauce

PANCETTA WRAPPED PORK FILLET

thyme roasted potatoes, Dijon mustard jus

COURGETTE, CUMIN AND CHILLI FRITTERS

courgette, coriander, cashew nut salad

CHRISTMAS PUDDING

brandy cream

CHOCOLATE AND PEANUT MOUSSE CAKE

gingerbread ice cream

MULLED WINE JELLY

fruit compote, ice cream

SELECTION OF BRITISH CHEESE

biscuits, homemade chutney, celery, butter

ALLERGENS & INTOLERANCES:
PLEASE SPEAK TO A MEMBER OF STAFF

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