



SAMPLE

FESTIVE

DINNER MENU

STARTERS

SPICED BUTTERNUT SQUASH & LENTIL SOUP

roasted pumpkin seeds, chilli oil 1w,7,9

RARE BREED PANKO CRUMB PORK NECK

charred apple, celeriac remoulade, pickle raisin & rocket salad 1w,3,7

POACHED & SMOKED SALMON RILLETTES

crispy capers, dill, lemon, crème fraîche, crispy toasts 1w,3,4,7,9

WILD MUSHROOM & MOZZARELLA ARANCINI

romesco dressing, lambs leaf 1w,7,8h,8w,11

GLAZED GOATS CHEESE

roasted beetroot, candied walnuts, blood orange, toasted sourdough, organic leave 1W,7,8W,10

MAINCOURSE

FESTIVE SPICED BARBARY DUCK BREAST

celeriac purée, roasted plums, duck fat potato, sherry jus 7,9,10,12

PAN FRIED SEABASS & GAMBA PRAWNS

parmentier potato, chorizo, spinach, bearnaise sauce 1w,4, 7,9,12

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

carrot purée, charred carrot & onion, buttered fondant potato, crispy onion, madeira wine sauce 1w,7,9,10,12

MARINATED CHICKEN SUPREME

fondant potato, sweet stem cauliflower, kale, wild mushroom cream 6,7,9,12

ROASTED BUTTERNUT SQUASH & SPINACH & RICOTTA CANNELLONI

baked parmesan cream, tomato & basil, garlic toast 1w,7, 12 V

DESSERT

FESTIVE CHRISTMAS PUDDING

brandy custard, vanilla ice cream 1w,7,8a,8c,8h,12

DARK CHOCOLATE MOUSSE

black sesame & hazelnut crumble, amarena cherries 1w,3,7,8

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream 1w,3,6,7,8a

LEMON POSSET

Italian meringue, polenta biscuits 1w,3,7,12 GF



allergens: 1.gluten w(wheat),1o(oats),1b(barley),1r(rye) 2.crustacean 3.egg 4.fish 5.peanut 6.soybean 7.dairy
8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs

