



FESTIVE DINING MENU

Available throughout December from 12 noon to 8pm

Festive Meal in the Restaurant:

Two Courses: £21 per adult, £10.50 per child
Three Courses: £25 per adult, £12.50 per child

*Happy Christmas! A time of cheer and festive joy. A time to eat, connect and enjoy.
Come dine at our restaurant where you will be truly looked after.*

STARTER

Roast Tomato, Garlic & Red Onion Soup PB Rustic bread G

Whisky & Beetroot Cured Chalk Stream Trout Horseradish crème fraîche F, SD, D, E, MU

Mushroom & Walnut Pâté PB Rocket, bruschetta N, G

Pork & Apple Filo Parcels Winter chutney G, MU, SD

MAIN COURSE

Roast Turkey Traditional trimmings, roast potatoes, seasonal vegetables G, SD, D

Roast Loin of Pork Traditional trimmings, roast potatoes, seasonal vegetables D, G

Grilled Fillet of Sea Bream Dill risotto, roasted red pepper sauce F, D, SD

Open Roasted Winter Vegetable Pie PB Rich shallot & red wine gravy, roast potatoes, seasonal vegetables SD, CE

DESSERT

Old Bridge Christmas Pudding Classic brandy sauce G, D, E, SD

Chocolate Brownie PB Chocolate & coconut cream sauce G, N

Blackberry Cheesecake Chantilly cream D, G

Wensleydale Cheese Fruit cake, crackers D, G, SD, E, N



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds / PB: Plant-based

