



# Festive Menu

## 3 Courses

### TO START

Celeriac soup, truffle and hazelnut (v,gf)  
Confit turkey with stilton, chicory and walnut (gf)  
Oak smoked salmon, caper and herb salad and lemon crème fraiche

### MAINS

Turkey escalope served with smoked bacon, hispi, roasted Beets,  
winter vegetables and Maderia jus (gf)  
Grilled Red Mullet, Provencal Vegetables, Smoked Anchovy Sauce Vierge  
Pumpkin Gnocchi, Chestnuts, Sprouts, Sage (vegan)

### DESSERTS

Christmas pudding served with brandy cream (gf)  
Roasted caramelised pineapple with coconut ice cream (vegan, gf)  
Sticky toffee pudding, toffee sauce and vanilla bean ice cream

### TO FINISH

Coffee, Teapigs tea and mince pies



**Add one of our favourite festive tipples?**

Mulled Wine £4.50

Prosecco £7.00

Champagne £11.00

Lythe Hill Royale £13.00

Our signature Kir Royale made  
with Pinkster Royale, and topped  
with Tattinger Champagne.