

Christmas

At the Dining Room

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STARTERS

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Parsnip Veloute

Served with parsnips crisps warm bread & salted butter

Festive boxed baked mini Camembert

Served with crostini bread

Prawn,crayfish and smoked salmon parcel.

With crispy iceberg lettuce & brandy Marie Rose sauce

Smooth chicken liver parfait

Topped with port jelly served with house chutney and toasted brioche

Chorizo scotch egg with celiac remoulade

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MAIN COURSES

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Roast Norfolk Turkey

Roast sirloin of English beef

Roast rump of Welsh lamb

Vegan nut roast

Skrei Cod with Cocotte potatoes

Served with pak Choi, tender stem broccoli & tomato and chorizo sauce

Scotch egg with Italian sausage

Served with celeriac coleslaw

Festive risotto

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DESSERTS

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Christmas pudding

Served with brandy sauce & winter berry compote

Passion fruit creme brûlée

Served with a white chocolate cookie

Triple chocolate brownie

Served with vanilla ice & chocolate sauce

Festive British cheese board

Vegan white chocolate rice pudding

Topped with raspberry sorbet

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THIS MENU MAY BE SUBJECT TO CHANGE