

FESTIVE AFTERNOON TEA

A delightful twist on our traditional afternoon tea featuring our signature sandwich selection, December delights, freshly baked scones with clotted cream, mince pies and festive tea infusions.

Served 24th November – 31st December (excluding Christmas Day).

FESTIVE FAYRE MENU

A deliciously indulgent Christmas dining experience

1st - 23rd December | £29.00 Lunch per person | £32.00 Dinner per person

Starter

Soup of the day (v)

Foie Gras 'torchon'

Muscatel wine jelly, prune compôte, toasted brioche

Local grilled mackerel

spiced orange and harissa glaze, toasted pine nuts

Peppered goats' cheese and beetroot mille feuille (v)

candied walnuts, balsamic syrup

Main Course

Honey glazed turkey ballotine

hazelnut, cranberry and ricotta stuffing, thyme jus

Braised short rib of beef

pickled red cabbage, scallion mash

Maple glazed pork tenderloin

Puy lentil, Portobello mushroom and chestnut crumble, sage and thyme

Pan seared fillet of sea bass

seafood chowder, sautéed potatoes

Pumpkin and chestnut risotto (v)

goats' cheese and beetroot foam

Dessert

Traditional Christmas pudding

brandy custard

Spiced poached pears

warm mulled wine syrup, salted praline mascarpone

Chocolate orange cheesecake

burnt orange glaze

Selection of British cheese

celery, homemade chutney, grapes and biscuits

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Coffee and mince pies