

FESTIVE MENU

CHESTNUT MUSHROOM & TARRAGON SOUP

parmesan gougères

SALMON RILLETTE

horseradish crème fraîche, pickled cucumber & caviar

CHICKEN LIVER PARFAIT

spiced red currant & port jelly, Morello cherries, toasted brioche

TARTE FINE OF CARAMELISED ONION

Golden Cross goats cheese & roasted macadamia nuts

BRAISED BEEF IN RIOJA

mustard mash, honey glazed carrots & pickled shallots

JERUSALEM ARTICHOKE RAVIOLI

truffle sauce & Fontina cheese

ROAST GARTMORN FARM TURKEY

traditional trimmings

GRILLED COD

treacle-cured bacon, dauphinoise potatoes & garlic sauce

CHERRY BAKEWELL TART

crème fraîche ice cream

FLAMED CHRISTMAS PUDDING

brandy butter

WHITE & DARK CHOCOLATE PAVÉ

iced berries

SELECTION OF CHEESE

spiced chutney & pickled walnuts

2 courses £27

3 courses £32

If you have an allergy or dietary requirement please keep us informed.

FESTIVE



DAKOTA

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