

Two Night Festive Escape

CHRISTMAS EVE

TO START

Roasted vine tomato soup, basil crème fraîche (V,GF) VG available

Ham hock terrine, mustard pickles, winter leaves (GF)

Smoked salmon mousse, crème fraîche, lime

TO FOLLOW

Duo of Packington pork, slow braised belly and roast tenderloin, colcannon creamed potato, apple and sage jus

Breast of guinea fowl, garlic and thyme seasoning, dauphinoise potatoes

Roast loin of Brixham cod, spinach, pine nuts, raisins

TO FINISH

Plum crumble, clotted cream ice cream VG available

Baked cinnamon cheesecake, poached figs, whisky crème Chantilly

White chocolate and cardamom mousse, pistachio sponge

Selection of regional British cheese and biscuits

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above.

Please note, the recommended daily intake for adults is 2000 kcal a day.