

Luxury Two Night Festive Escape

CHRISTMAS DAY

FIRST COURSE

Slow roasted French onion soup, pitchfork Cheddar croûte **VG available**

Terrine of confit Gressingham duck leg, roasted onion dressing, winter leaves

Home gin cured salmon, lemon tonic gel, dill emulsion, soda bread

H^C H honeyed goats' cheese, trio of beetroot, white truffle snow

SECOND COURSE

Roast breast of Paul Shum's Staffordshire turkey, H^C H Honey roasted vegetables, apricot thyme seasoning, pigs in blankets, duck fat roast potatoes

Roast sirloin of Paul Shum's local beef, Yorkshire pudding, creamed horseradish

Wild seabass from Brixham, sautéed smoked bacon, red chicory, French beans, red wine sauce

Mushroom chestnut and thyme pithivier, vine tomato compote **(VG)**

THIRD COURSE

Panettone bread and butter pudding, marmalade ice cream

Traditional Christmas pudding, brandy sauce

Salted caramel and chocolate tart, pistachio ice cream

Mulled winter fruits, cinnamon ice cream **(VG)**

FOURTH COURSE

Selection of British regional cheeses, figs, grapes, water biscuits

FIFTH COURSE

Mince pies and petit fours

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.