

Luxury Two Night Festive Escape

CHRISTMAS EVE

TO START

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

Chicken liver and Armagnac pâté, bitter orange chutney, savoury granola, toasted sourdough

Smoked salmon and king prawn parcel, saffron scented mayonnaise, baby leaf salad (GF)

TO FOLLOW

Braised rump of Anslow lamb, double cream mashed potato, H & H honey roasted root vegetables, redcurrant jus (GF)

Seared breast of Creedly Carver duck, braised pearl barley, fondant potato, turnip

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

Tempeh cranberry and puy lentil bake, topped with creamed potato, glazed baby vegetables (VG)

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.