Festive Meal

Available daily & served in our Samphire Restaurant or our Rainsford Bar
(subject to availability and pre-bookings required)

From 29th November 2024 until 6th January 2025

£37.50 for a 2-Course Meal

£42.50 for a 3-Course Meal

Starters

Celeriac & Parsnip Soup
with chive crème fraiche & croutons (m,g,c)

Free Range Chicken, Apricot & Tarragon Terrine
with piccalilli, ciabatta croutons & pea shoot (su,so,g)

Prawn Cocktail
served with baby gem lettuce, cherry tomato, cucumber, bloody Mary sauce & buttered malted bread (e,su,cr,g,m)

Wild Mushroom & Chestnut Pâté
with roasted fig, cranberry relish & herb croutons (g,su,so,tn)

Vegan Red Onion Tart Tatin
with cress salad and balsamic vinaigrette (su,g)

Main Courses

Traditional Roast Turkey
served with pigs in blanket, roast potatoes, chestnut stuffing, Yorkshire pudding & pan gravy (g,tn,e,c,m,su)

Roast Whole English Striploin of Beef
with roast potatoes, Yorkshire pudding & pan gravy (s,su,e,g,m)

Pan Fried Hake
served with fondant potato, seafood bisque & samphire (f,m,cr,su)

Pan Fried Beetroot Gnocchi
with roasted delica pumpkin, spiced granola & carrot purée (e,g,m)

Vegan Pumpkin & Spinach Wellington
with cranberry, walnut, sauteed new potatoes, seasonal vegetables & vegan jus (tn,su,so,c)

Desserts

Traditional Christmas Pudding
with brandy sauce (tn,e,g,su,m)

Dark Chocolate Mousse
with kirsch cherries & shortbread (su,e,g,m)

Glazed Lemon Tart
served with raspberry sorbet & chantilly cream (e,g,m)

Apple & Berry Crumble
with oats topping & custard sauce (g,e,m,so)

Selection of Artisan Cheeses
with biscuit & homemade chutney (tn,g,m,c,su)

Vegan Apple & Berry Crumble
served with vegan ice cream (g,so)

For your information and reassurance, all dishes show which potential allergens they may contain:
e=Egg; mo=Molluscs; cr=Crustacean; c=Celery; m=Milk; f=Fish; tn=Tree Nuts; so=Soya; se=Sesame;
su=Sulphites; pe=Peanuts; mu=Mustard; g=Gluten; v=Dishes suitable for vegetarians; lu=Lupin; ve= dishes
suitable for vegan