



Gallery

RESTAURANT

Starter

Chicken Liver Parfait Festive Onion Chutney, Toasted Brioche and Salad **(GF Avail)**
Smoked Pork Belly with Black Pudding Purée, Spiced Cauliflower Beignet and Apple Gel
Atlantic Prawn Cocktail with Brown Bread **(GF Avail)**
Butternut Squash Velouté, Herb Oil and Parmesan Crisps **(GF & VG)**



Main Course

Traditional Roast Turkey with all the Festive Trimmings **(GF Avail)**
Braised Feather Blade of Beef, Garlic Mash, Roasted Root Vegetables and Red Wine Jus **(GF)**
Fillet of Coley with Puy Lentils, Sweet and Sour Dressing **(GF)**
Mushroom Bourguignon Pithivier Baby Potatoes and Seasonal Vegetables **(VG)**



Dessert

Spiced Orange Panna Cotta, Shortbread and Kumquat Compote
Chocolate Tart, Crème Fraiche Sorbet, Berry Coulis **(VG)**
Gin and Raspberry Cheesecake served on an Oat and White Chocolate Soil
with Apple Gel **(VG & GF)**
Christmas Pudding, Brandy Anglaise and Winter Berry Compote **(VG)**



Coffee or Tea and Mince Pie

Winner of
Restaurant
Experience
of the Year



OCEAN C AWARD

£28.95 per person

MENU SUBJECT TO CHANGE AND AVAILABILITY



(V) Vegetarian **(VG)** Vegan **(GF)** Gluten Free **(GF Avail)** Gluten Free option available
Please let us know if you have any dietary requirements or allergens before you order