

30TH DECEMBER

*Please speak to a staff member
regarding any dietary requirements.*



STARTERS

CONFIT DUCK ROULADE

plum gel, pickled plum, spiced pomegranate

CARROT, HONEY & GINGER SOUP

warm crusty bread

PORT OF LANCASTER SMOKED SALMON

pickled beets, quail eggs, herb mayo

BUFFALO MOZZARELLA, VINE TOMATO & BASIL SALAD

pesto, toasted pinenuts

MAINS

BRAISED SHOULDER OF CAMBRIAN LAMB

mashed potatoes, confit root vegetables, red wine jus

PAN SEARED STONE BASS FILLET

*potato gnocchi, cauliflower, samphire, keta & chive butter
sauce*

ARTICHOKE, WILD MUSHROOM & SPINACH PITHIVIER

wilted spinach, cauliflower purée

250G DRY AGED SIRLOIN STEAK

*grilled vine tomato, flat cap mushroom, chunky chips, pink
peppercorn sauce*

SEAFOOD RISOTTO

*market fresh seafood, light tomato & saffron risotto, crème
fraîche*

DESSERTS

CHOCOLATE & ORANGE PROFITEROLES

BLACK FOREST GÂTEAU

with a raspberry crèmeux

STICKY TOFFEE PUDDING

caramel sauce, vanilla ice cream

SELECTION OF BRITISH FARMHOUSE CHEESE

fig chutney, fruit & nut loaf, artisan biscuits

Tea, coffee and after dinner mints

Festive SEASON
2025/26