Two Courses: £44.00 per Adult, £22.00 per Child
Three Courses: £50.00 per Adult, £25.00 per Child

Starters

Courgette, Pea & Mint Soup
Carrot top pesto, granary sourdough, traditional churned butter
V, VEO, GFO / **G, D, SE** / N, E, CE, MU, SD / 913 kcal

Salmon Gravlax
Apple, beetroot, crème fraîche, melba toast GFO / **F, D, SD, G** / 194 kcal

Mushroom, Chilli & Chestnut Pâté
Cranberry chutney, wholegrain croutons
VE, GFO / **SD, G** / CE, MU / 137 kcal

Carbonara Arancini
Charred tomato & balsamic coulis
V / **G, E, D, SD** / F, S, CE, MU / 1213 kcal

Main Courses

Crown of English Turkey
Pigs in blankets, brussels sprouts with pancetta, crispy roasted potatoes, maple-glazed carrot & parsnips, Chef's gravy **G, S, D, SD** / E, CE / 1418 kcal

Guinness-Braised Ox Cheek
Truffled mash, tenderstem broccoli, tallow-roast carrots, Guinness gravy **D, G, SD** / 836 kcal

Spinach, Vegan Feta & Sweet Potato Strudel
Romesco sauce, watercress, radish, roasted cherry tomatoes
VE / **G, N, SD** / P, CE, MU / 811 kcal

Roast Chalkstream Trout
Potato & seaweed pavé, braised fennel, lobster bisque GF / **C, MO, F, D, SD** / CE / 1127 kcal

Desserts

Christmas Pudding
Traditional brandy sauce VEO, GFO / **G, D, SD** / 170 kcal

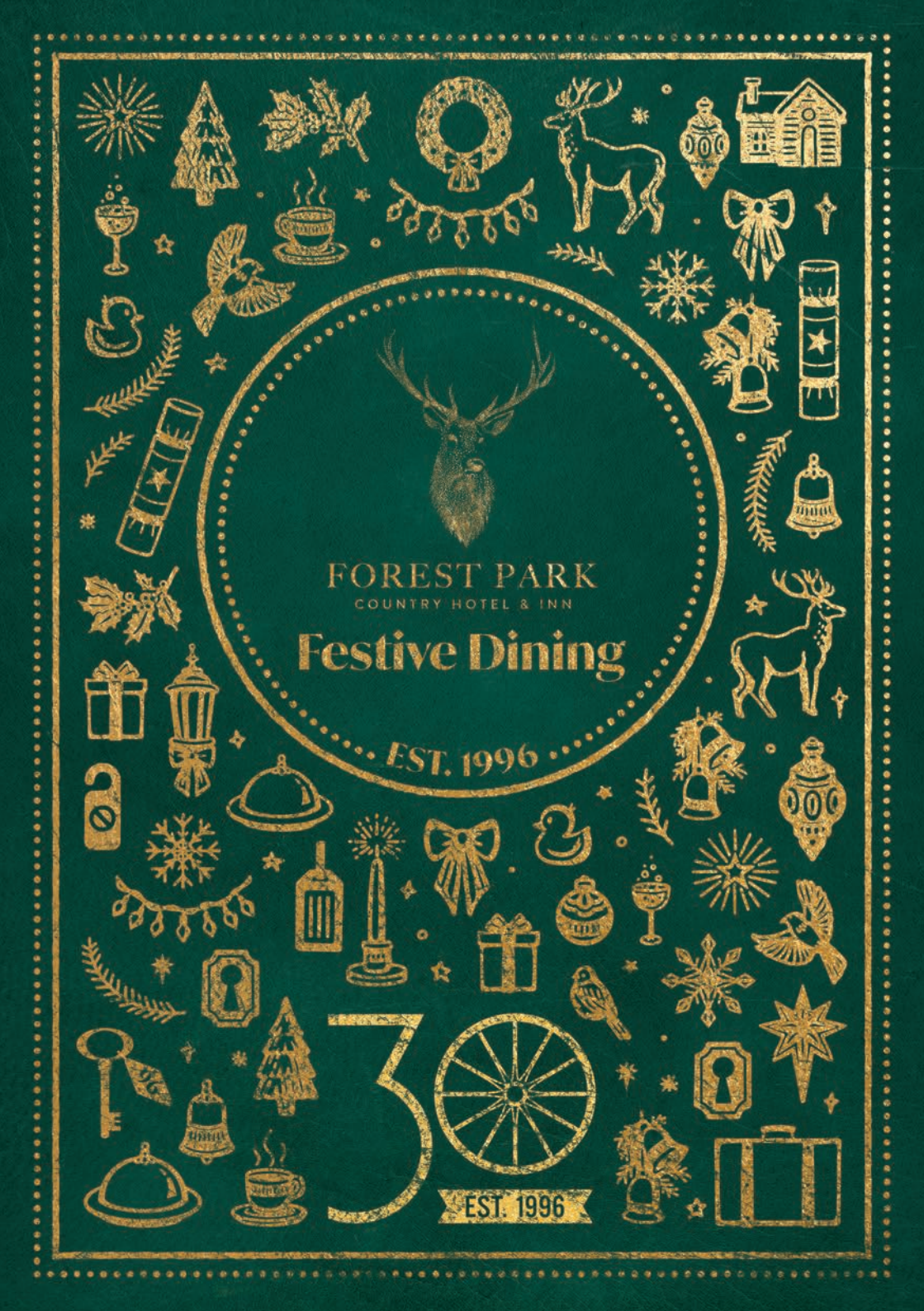
Sherry Trifle
Vanilla sponge, raspberries, custard, chantilly cream, Amaretti biscuits V / **G, E, D, SD** / N, S, MU / 601 kcal

Apple Crumble
Cinnamon, cardamom, homemade custard V, GF / **E, D, SD** / MU / 767 kcal

Festive-Spiced Panna Cotta
Rum-soaked raisins, redcurrant sauce GF / **S, E, D, SD** / 259 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


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COUNTRY HOTEL & INN
Festive Dining
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