

1802

LOUNGE & GRILL



FESTIVE DINING MENU

STARTERS

Chicken and apricot terrine

with spiced fruit chutney and ciabatta toast

Thai style cod and prawn fishcake

with sweet chilli mayonnaise, coriander and lime

Leek, spinach and potato soup

with herb oil

MAINS

Roast turkey breast

with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Roast salmon

with gratin potatoes, fine green beans, carrots and tomato, mascarpone and basil sauce

Butternut squash, kale and apricot roast

with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

DESSERTS

Traditional Christmas pudding (available)

with brandy sauce

Baked cinnamon swirl cheesecake

with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with mango and passion fruit sauce

 vegetarian  vegan  gluten free

Gluten free dishes are available, please ask your server for more information. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process.

Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members.