



FESTIVE MENU

*Bask in the cosy, glowing atmosphere of our St Quentin's Suite
among family and friends whilst enjoying our new menu full of festive favourites.*

2 Courses - £22.50

3 Courses - £28.00

STARTERS

Cream of Winter Vegetable Soup *Braised Pearl Barley*

Ham Hock & Apricot Terrine, *Picalilli & Toasted Sour Dough*

Blood Orange Sorbet *Pomegranate Seeds & Fresh Mint (VG)*

Poached Salmon, Pinot Grigio & Dill Ballotine *Horseradish Crème Fraiche, Watercress*

MAINS

Roasted Breast of Turkey *Pigs in Blankets, Pork, Sage & Onion Stuffing, Cranberry Sauce*

Braised Welsh Beef Blade *Silverskin Onions, Pancetta & Wild Mushroom Sauce*

Pan Seared Seabass Fillets *Garlic Sautéed King Prawns*

Butternut Squash & Lentil Wellington *Roasted Vine Tomato Ragout, Basil Crisp (VG)*

All served with buttered carrots, Brussels sprouts, parsnips & peppered roast potatoes

DESSERTS

Traditional Christmas Pudding *Light Brandy Cream Sauce*

Winter Berry Brownie *Vanilla Ice Cream (VG)*

Merlin Panna Cotta *Coffee Syrup, Chantilly Cream*

Cheese Platter *Water Biscuits, Grape Chutney*

Bear Coffee & Mini Mince Pies

(V) Vegetarian, (VO) Vegetarian Option (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes