

Menu

Served from 14 - 31 December 2019

Two Course Meal £16.50

Additional Course £4.50

Children (aged 12 and under) £5.50 - see separate menu

RESTAURANT
19
14

Starters

Chef's Soup of the Day (v)

Served with rustic croutons

Yorkshire Pudding

Served with homemade rich beef gravy or vegetarian gravy (v)

Pan Fried Garlic Mushrooms (v)

Served on a toasted brioche and accompanied by a herb leaf salad

Prawn Cocktail

Prawns in Marie Rose sauce, served on a bed of lettuce with brown bread & a lemon wedge

Chicken Liver Pâté

Accompanied by onion chutney and melba toast

Deep Fried Whitebait

Served with a lemon mayonnaise and mixed leaf salad

Carpaccio of Beetroot & Goat's Cheese Salad (v)

Served with walnuts, finished with a merlot vinegar and micro herbs

Fanned Melon (v)

Served with a raspberry sorbet, garnished with fruits of the forest compôte

Main courses

Festive Turkey Dinner

Roast turkey served with traditional accompaniments and seasonal vegetables

Breast of Chicken with Tarragon and White Wine Cream Sauce

With dauphinoise potatoes and broccoli

Pea & Broad Bean Risotto with Parmesan Tuille (v)

Served with a tomato and red onion salad

Homemade Shepherd's Pie

Served with seasonal vegetables

Roast Mediterranean Vegetable Lasagne (v)

Served with a tomato and red onion salad

Fish & Chips

Haddock strips in beer batter served with homemade chips, mushy peas and tartare sauce

Feather Blade of Beef

Accompanied by horseradish mashed potatoes, bourguignon gravy and a homemade Yorkshire pudding

Glazed Haddock Mornay

Haddock served on top of wilted spinach, creamed potatoes and finished with a cheese sauce, topped with cheese and gratinated. Served with seasonal vegetables

Side orders

Chunky Chips £2.45

Tomato and Onion Salad £2.45

Seasonal Vegetables £2.45

Please note that fish dishes may contain bones. Some dishes are subject to seasonal availability and details are correct at the time of printing. If you have a food allergy or special dietary requirement we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made on the evening.

(v) = vegetarian

Desserts

Homemade Crumble of the Day

Served with custard or ice cream

Belgian Chocolate & Clotted Cream Cheesecake

Served with whipped cream

Christmas Pudding

Served with brandy sauce

Chocolate Fudge Cake

Served with vanilla ice cream

Selection of Ice Creams & Sorbets

A luxurious and sumptuous dining experience with the best views over City Park