



THE GARDEN ROOMS

Festive Menu 2018

Dinner

2 courses £22.50 3 courses £27.50

Lunch

2 courses £18.50 3 courses £22.50

Starter

Pine Cured Salmon, Salsa Verde, Rye Crisp, Pea Shoots

Cauliflower Velouté, Blue Wensleydale Cheese, Cauliflower Beignet **V**

Pheasant Pressing, Clementine, Watercress & Almond Salad **GF**

Mulled Pear, Date and Pecan Salad, Stilton Dressing

Main

Orange & Sage Buttered Turkey Breast, Slow Cooked Crispy Leg, Cranberry & Thyme Stuffing, Seasoned Veg, Goose Fat Roasties, Turkey Gravy

Poached & Rolled Fillets of Plaice with Smoked Salmon, Buttered Spinach, Parmentier Potatoes, Carrot Purée **GF**

Butternut Squash, Wild Mushroom & Feta Filo Parcel, Textures of Beetroot **V**

Mulled Cider Glazed Pot Gammon, Grain Mustard Mash, Honey Root Vegetables **GF**

Desserts

Christmas Pudding, Candied Fruit, Brandy Sauce

Honey & Almond Parfait, Winter Berry Compote, Almond Brittle **GF**

Passionfruit Crème Brulee, Pineapple Wafer, Pineapple & Vanilla Brunoise, Micro Basil **GF**

Chocolate & Orange Liquor Trifle