



Festive Season

AT

THE GARDEN ROOMS

LUNCH MENU

Served Monday – Saturday in the Bistro, 12.00 noon – 4.00pm

1 course £17.00 • 2 courses £21.00 • 3 courses £25.00

Starters

Celeriac & apple soup, parmesan croutons
Smoked salmon tian, caper berries, crusty bread
Marinated goats cheese, chicory, pear & walnut salad
Pheasant & chestnut terrine, cornichons, curried nectarine chutney *May contain shot*

Mains

All dishes served with a selection of seasonal vegetables

Roast turkey ballotine, smoked bacon, leek & sausage stuffing, honey glazed parsnip, roast potatoes, pigs in blankets, pan gravy
Slow roasted rump of beef, fondant potato, butternut squash, charred onion, pan gravy
Pan fried fillet of sea bass, wild mushroom gnocchi, wilted spinach, lemon butter sauce
Portobello mushroom kiev, garlic bechamel, tender stem broccoli, roasted chicory, parsley & rapeseed oil

Desserts

Christmas pudding cheesecake, brandy sauce ice-cream
Chocolate, salted caramel & glazed marshmallow pot
Cherry and almond pavlova, caramel sauce
Apple and cinnamon crumble tart, crème anglaise
Trio of Wensleydale cheeses with celery, grapes, tomato chutney and biscuits - £2 supplement



All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.