

ENJOY OUR
**BOXING DAY
GALA DINNER**

Make Boxing Day Special too. Dress up for our Black Tie Gala Dinner and enjoy a sumptuous three-course meal followed by dancing and entertainment.

TO START

French onion soup with cheese crouton (v)

Roast beef with tuna sauce, pointed baby peppers, capers and watercress

Avocado and crayfish salad, with baby coriander and tapioca crisp

Beetroot and portobello mushroom tartare with pickled shimeji mushrooms and sun-blushed tomatoes (v)

MAIN COURSES

Pan-roasted lamb rump with potato gratin, baby vegetables and jus

Confit duck leg with fondant potato, textures of beetroot and cranberry glaze

Pan-fried fillet of trout with potatoes, rainbow chard and parsley and caper butter

Creamy leek and mushroom strudel with fondant potato and baby vegetables (v)

DESSERTS

Selection of British and French cheeses with winter spiced chutney, nuts and celery

Jasmin tea and chocolate Sachertorte with berries

Red fruit sablé with vanilla ice cream

Salted caramel cheesecake with toffee sauce

From £55.00 per person

CONTACT US NOW FOR FURTHER DETAILS

50% deposit required at time of booking to secure your reservation. Full payment and pre-orders required one month prior to your event date. Menu items may change subject to availability by suppliers. Gluten-free options available. In the event of Government intervention, the hotel will transfer the booking to an alternative date. Please also note table sizes are subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.

(gf) gluten-free, (df) dairy-free, (vg) vegan, (v) vegetarian