

# CHRISTMAS EVE DINNER

Start the festivities in style with a sumptuous  
three-course Christmas Eve Dinner.

## TO START

Spiced parsnip and cauliflower soup with baked chestnut crumble (v)

Smoked salmon and baby prawn roulade with red cabbage and fennel slaw  
and smoked chilli jam (gf)

Duck liver parfait with pineapple and black pepper chutney and passion fruit glaze

## MAIN COURSES

Pan-seared breast of guinea fowl with potato rösti, seasonal greens and jus

Fillet of hake with potato gnocchi, artichokes, spinach and black olive and tomato salsa

Caramelised leek and wild mushroom gnocchi with hard cheese cream coulis  
and baby watercress (v)

## DESSERTS

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

Chocolate opera cake with meringue and berries

Black Forest cheesecake with Amarena cherries and lemon balm

**From £35.00 per adult and £17.50 per child (up to 12)**

[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 and finish times 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

