

FESTIVE DINING DOME

TO START

Montgomery Oglesfield fondue

Chipolatas, bacon & prune rolls, sun-blushed tomato, olives, gherkins, crudités, herb & tomato stuffed loaf (v+, gf+)

Vegan cheese fondue

Prunes, peppers, sun-blushed tomato, olives, gherkins, crudités, herb & tomato stuffed loaf (ve)

THE MAIN EVENT

Roast free-range turkey

Cranberry stuffing, pigs in blanket, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (gf+)

Roast leek & mushroom roast

Roast sea salt potatoes, creamed sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (v+)

Braised Stokes Marsh Farm beef blade

Olive & bacon jam, pigs in blanket, roast sea salt potatoes, crispy & creamed pancetta sprouts, honey-glazed parsnips & carrots, thyme jus (gf+)

DESSERT

Lilly's Christmas pudding

Irish cream, honeycomb (v+, gf+)

Dark chocolate bombe

Mulled blackberries, toffee ice cream (v+)

Three-courses 85

Including a glass of Champagne Taittinger on arrival
& half a bottle of wine per person