

FESTIVE SPA & DINE MENU

Starters

Coquille St Jacques, toasted focaccia (*gf)

Clementine and Chilli Halloumi, fig, rocket and hazelnut salad
(gf/*vg)

Spiced Short Rib Croquette, horseradish mayo, apple and radish
(df/*gf)

Main Courses

Turkey Porchetta, sprout and chestnut pesto, roast potatoes,
sprouts and bacon, carrot purée, pigs in blankets and a cranberry
and orange gravy (gf/df)

Catch of the Day, celeriac fondant, braised fennel, and a mussel
chowder (gf)

Festive Vegetable Crumble, apple, sage and onion stuffing
topping, nutmeg spiced velouté (vg/gf)

Desserts

Honey and Cinnamon Semifreddo, mulled wine poached pear,
ginger tuille (*gf)

Chocolate and Baileys Torte, salted butterscotch sauce, vanilla
ice cream

Traditional Christmas Pudding, rum and raisin ice cream,
cranberry coulis (*df/*gf)

