

Beef Fillet Tataki Scorched Pearl Onions Ponzu Dressing Wholegrain Mustard or

Duck and Chicken liver Pâte Spiced Apple and Plum chutney Toasted brioche

Smoked & Fresh Salmon Roulade Pickled Vegetables Horseradish Emulsion

Panko Crusted Farm Egg Baby greens Sautéed Mushrooms

Baby Salad Leaves with Chargrilled Watermelon and Feta - 7 herb dressing and toasted Seeds

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Roasted Turkey Breast with Cranberry and sage stuffing Roast Potatoes Garden Vegetables Chipolata in Bacon. Natural gravy

10

Pan Fried Fillet of Sea Bass Lemon & Chive Sauce SautéedPotatoes Garden Vegetables

or

Winter Root Vegetable Tart with Bouquet of Vegetables Shallot Sauce

or

Fillet of Beef Wellington in Puff Pastry Bordelaise Sauce Roast Potatoes Vegetables ( minimum 4 guests £6.50 pp supp)

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Traditional Christmas pudding Brandy Anglaise

or

Marinated Fruits Blood Orange Sorbet

or

Christmas Chocolate Dessert Composition - Truffle Gateau Chocolate Mousse and Ice Cream

or

Winter Pear & Cinnamon Frangipani Butter Crumble Tart with Crème Fraiche

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Our British Cheese Platter Served with Crackers and Accompaniments (£5 Supp)

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Members and Non Members Price - Lunches - 2 courses - £29.50. 3 courses - £35.00 VAT inclusive.

Dinner - 3 courses minimum £37.50 Coffee £4 & Chocolate Mints & Mince Pies £5 pp

10% service charge for groups 15+ Tables from 15 - 80

Served in Spikes Bar Cotto Lounge Garden Suite Royal Suite

All dietary requirements available Please let us know.