



Garden Room Festive Dinner Menu

STARTER

Cured Sea Trout (F,Su,M)
celeriac remoulade, gherkin and dill crème fraiche

Goat Cheese Mousse (Su,M,G)
cranberry and plum compote, toasted sourdough

Ham Hock, Chicken and Parsley Terrine (M,Su,Mu,Ce)
Grand piccalilli, baby salad

Soup of the Day (V,PB)

Carpaccio of Beetroot (V,PB,So)
whipped tofu and avocado, pumpkin seeds

**Hand Dived Scallops Wrapped
in Pancetta** (Mo,C,M,Su,Sh)
cauliflower purée, bacon crumb
supplementary charge applies for this item

MAIN COURSE

**'Grand' Free Range Butter Roasted
Turkey Breast** (M,G,Ce,Su)
sage and onion stuffing, bacon-wrapped chipolata,
thyme roast potatoes, honey roast root vegetables,
buttered sprouts, light turkey jus, cranberry compote

Ashdown Venison Loin (Su,Ce,M)
pomme puree, braised red cabbage,
honey glazed parsnips, fine beans

Pan Fried Fillet of Loch Duart Salmon (F,M,Su)
chorizo butter beans, baby spinach herb oil

Butternut and Chestnut Risotto (V,M,Su)
feta, sage and seeds

Root Vegetable Wellington (V,M,Su)
honey roast root vegetables, buttered sprouts,
fine beans and red wine jus



FROM THE GRILL

supplementary charge applies for these items

**21-day Aged Surrey Farm
Sirloin Steak 220g** (M,Ce,Su,G,E)

**21-day Aged Surrey Farm
Fillet Steak 220g** (M,Ce,Su,G,E)

English Chateaubriand for Two to share 500g (M,Ce,Su,G,E)
served with grilled vine cherry tomatoes, garlic mushrooms,
chunky chips, Café de Paris butter (M, F, Su)

Lobster Thermidor (C,Mu,M,G)
served with salad, French fries, Tenderstem broccoli

SIDE DISHES

Skin on Fries (V, PB)

Buttered New Potatoes (E,M,V)

Creamed Sautéed Spinach with Nutmeg (M,V)

Broccoli with Almonds (N,V,M)

Mixed Garden Salad (Mu,V,Su,PB,Ce)
French dressing

DESSERT

‘Grand’ Vintage Christmas Pudding (M,Su,G,N,E)
brandied custard

Chocolate Orange Tart (V,PB,So,G)
vanilla cream

Honeycomb Cheesecake (Su,M,G)
blueberry compote

Selection of fine local Cheeses (M,Su,Ce,N,P,Se,G,So)
(some cheese may be unpasteurized)
fig bread, celery, grapes, chutney

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.