

BAR&KITCHEN

FESTIVE LUNCH & DINNER SPECIALS

Starters

BUTTERNUT SQUASH VELOUTÉ Hazelnut dressing, crispy sage (M,N) vegan option available

HAM HOCK AND SPRING ONION TERRINE Cranberry gel, spiced apple chutney (SD,CE)

GIN CURED SALMON Hot smoked salmon rillette, fennel and radish salad (FI,MU,M)

Mains

STUFFED TURKEY BREAST Wrapped in serrano ham, goose fat potatoes, maple glazed vegetables, brussel sprouts and turkey jus (M,GL,SD,CE,MU)

ROAST FILLET OF COD Creamed potatoes, brown shrimp and chive butter sauce (FI,M,CR,MO,MU)

> PITHIVIER OF WILD MUSHROOMS spinach and leek, maple glazed celeriac (GL,EG,M,CE,SD) vegan option available

Desserts

HORWOOD HOUSE CHRISTMAS PUDDING Brandy sauce, orange tuille (EG,GL,M,N) vegan option available

CHOCOLATE & SALT CARAMEL CREMEAUX Honeycomb ice cream, maple granola (GL,EG,M,N)

ORANGE AND VANILLA POD CRÈME BRULÉE Chestnut biscotti (M,EG,N,GL)

(V) = vegetarian | (VE) = vegan | (GL) Gluten | (M) Milk | (N) nuts | (EG) Egg | (CE) Celery | (FI) Fish | (SS) Sesame |
(SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya | (CR) Crustaceans | (MO) Molluscs
Before placing your order please inform a member of the team if anyone in your party has a food allergy.