



FESTIVE LUNCH AND DINNER

WITH ALL THE TRIMMINGS...



Gather your family, friends or colleagues round the table in the run-up to Christmas.

Our delicious festive-themed menus are served in our Emlyn Restaurant, on Mondays to Saturdays until 22nd December. Expect a warm welcome, beautiful surroundings and a meal to remember.

Bar opens: 10am

Lunch served: from 12 noon until 4pm

THROUGHOUT DECEMBER

£28.50 per person for three courses.

£23.50 per person for two courses

Pre-booking is required:
please call **01306 884561**
to book direct with our sales team.



TO START

Cauliflower and Olde Winchester Cheddar cheese soup

Roasted cauliflower florets, crispy pancetta, pine nuts, crispy croutons

OR

Teriyaki salmon

Asian salad, dashi jelly, wasabi crème fraîche

OR

Chicken and duck liver parfait

Textures of marmalade, brioche

MAINS

Ballotine of Norfolk turkey and Parma ham

Sausage, leek, onion and pancetta stuffing, all the trimmings

OR

Our posh fish pie

Pan-roast cod, mussels, clams, fish cream, dill and buttered mashed potato

OR

Wild mushroom and goat's cheese brioche bread pudding

Fricassee of Brussels sprouts, cranberries, butternut squash, pecan nuts and honey, sage butter sauce

DESSERTS

Steamed lemon curd sponge

Citrus anglaise, blueberry compote

OR

Christmas pudding

Pistachio and stem ginger nougat parfait, raspberry textures

OR

Chocolate fudge tart

Salted maple ice cream, almond praline

Vegetarian, vegan and gluten-free options are available on request.

Private parties available on request – minimum numbers will apply. For all events a £10 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2018. For tables of seven or more, pre-orders are required 14 days in advance. Terms and conditions apply.