

PLANT BASED FESTIVE MENU

Roscoff Onion Tart, Vegan Cheese, Rocket & Sun Blushed Tomato Salad, Balsamic Dressing (Su,V,PB,G,So)

Garden Winter Salad, Roast Butternut Squash, Parsnip Crisp, Golden Beetroot, Kohl Rabi, Rouille Sauce (V,PB,Su)



Tofu, Bell Pepper & Butternut Squash Massaman Curry, Coconut Rice (V,So,Su,Mu,PB)

Wild Mushroom Risotto, slow Roast Tomato, Rocket, Toasted Pine Nuts (Su, V, M, Ce, N, PB)



Chocolate Truffle Brownie Torte, Vanilla Ice-Cream (G,N,So,V,PB)

Selection of Plant-based Ice-Cream, Salted Caramel, Vanilla (So, V, PB)



Welcome to the world of Elite Diners where exceptional privileges and a range of unparalleled treats await you



For further information, please scan the QR code.

For guests on our Dinner, Bed & Breakfast package, a £47.00 allowance is included. If you are using a gift voucher, please refer to your voucher for the applicable allowance.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team





TO SHARE

Rosemary & Garlic Focaccia, Garlic Olive Oil, Lemon & Balsamic dipping Oil
(G,Su,V,PB)

Supplementary charge of £6.50

Selection of Rolls; Seed & Cereal, Green Olive, Finedor (G,Su,Se,V,PB)

Supplementary charge of £6.50

FESTIVE DINNER

3 Courses £47.00 per person

STARTERS

Grand Gin & Tonic Cured Salmon (F,Su,M)

Purple Potato, Gherkin & Dill Crème Fraiche

Panko Breaded Brie (Su,M,G,E,N)

Mache Lettuce, Cranberry & Orange Compote, Candied Walnuts

Ham Hock, Cornichon & Parsley Terrine (M,Su,Mu,Ce)

Grand Piccalilli, baby Salad

Soup Of The Day (V,PB)



MAIN COURSE

'Grand' Free Range Butter Roasted Turkey Breast (M,G,Ce,Su)

Sage & Onion Stuffing, Bacon-wrapped Chipolata, Thyme Roast Potatoes, Honey Roast Root Vegetables, Buttered Sprouts, Braised Red Cabbage, light Turkey Jus, Cranberry Compote & Bread Sauce

Slow Cooked Belly Of English Pork (Su,Ce,M)

Creamed Potatoes, Roast Parsnips, Creamed Savoy Cabbage, Calvados Jus & Cider Braised Apple Sauce

Wild Sea Trout (F,M,Su,Mo,C)

Mussel, Potato & baby Spinach Chowder, Crispy Mange Tout

Roast Butternut Squash & Chestnut Risotto (V,M,N)

Crumbed Goats Cheese, Toasted Seeds, baby Rocket



GRILL

Surrey Hills Farm Sirloin Steak 220g (M,Ce,Su,G,E)

Supplementary charge of £10.00

English Fillet Steak 220g (M,Ce,Su,G,E) Supplementary charge of £15.00

English Chateaubriand for Two to share 500g (M,Ce,Su,G,E) Supplementary charge of £36.00

All served with Rosti Fries, Battered Onion Rings, Cherry Tomato, Garlic Mushroom, Peppercorn Sauce

GRAND CLASSICS

STARTER Hand Dived Scallops Wrapped in Pancetta (Mo,C,M,Su,Sh) Supplementary charge of £10.50 Cauliflower Purée, Bacon Crumb

MAIN Pink Venison Loin (M,G,Su,Ce)

Supplementary charge of £10.00

Rosti Potato, Braised Red Cabbage, Honey Glazed baby Carrots, Blackberry Jus

SIDE DISHES

Rosti Fries, Siracha Mayonnaise (E,M,V)

Skin on Fries (V,PB)

Charge of £6.00

Creamed sautéed Spinach with Nutmeg (M,V)

Broccoli with Almonds (N,V,M)

Charge of £6.00

Long Man Best Bitter Battered Onion Rings (G,M,V)

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

Charge of £6.00

Bearnaise Sauce (M,E,Su,V,Ce)

'Paw'tatoes - Gift Aid - £5.00

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5.00 donation contributes to training treats that will support a Hearing Dog for a full month.

DESSERTS

'Grand' Vintage Christmas Pudding (M,Su,G,N,E)

Brandied Custard

Milk Chocolate & Hazelnut Cheesecake (M,So,G,E,N)

Praline Brittle

Chestnut Cream Pavlova (E,M,N)

Selection of Fine Local Cheeses, Fig Bread, Chutney, Celery & Grapes ((M,Su,Ce,N,P,Se,G,So)

Some cheese may be unpasteurised