

3 courses: £29.95 per person | 2 courses:£25.95 per person Served from 12pm - 5pm | Available 1st December to 23rd December 2024

	Roasted Sweet Potato & Chestnut Soup	× 2
Starter	Duck Liver & Spiced Rum Parfait winter chutney, toasted brioche	GFA
	Smoked Mackerel Mousse pickled cucumber, saffron aioli, ciabatta crumb	GFA
Main	Traditional Roasted Turkey Breast chipolata, chestnut stuffing, pan gravy	GFA
	Pan Seared Fillet of Sea Bass white wine, prawns & dill velouté	×
	Wild Mushroom, Chestnut & Cranberry Mille Feuille white truffle oil & parmesan shavings	🕸 VGA GFA
	All served with fresh seasonal vegetables & selected potatoes	Ø
Dessert		
	Old Fashioned Christmas Pudding brandy sauce & butter	🛱 GFA
	Winter Spice Clementine Posset rich butter shortbread	GFA
	Selection of Local Dairy Ice Creams	

🕅 Vegetarian 🛛 💥 Gluten Free 🛛 VGA Vegan Available 🛛 GFA Gluten Free Available

Allergies or Intolerances Notice

Key: 💋 Vegan

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

Terms & Conditions

*Prices are based on per person. Spaces limited & subject to availability. Full payment and pre order required when booking. Richardson Hotels reserves the right to make changes to menu items and other restrictions may apply from time to time.

