



# ***Festive Sunday Luncheon Menu***

*Three courses £40.00, two courses £34.00*

***Parsnip Velouté**, truffle, honey, apple*

*(V, G, D, SD)*

***Salmon Mi-cuit**, crab, curry, cauliflower*

*(G, D, SD, F, MU, C)*

***Chicken Pressing**, shitake marmalade, roast chicken broth, sea herbs*

*(G, D, SD, MU, E, S, N)*



***Chestnut Risotto**, Madeira jelly, chive mascarpone, rocket*

*(G, D, E, V)*

***Sea Bream**, artichoke, lovage, mushroom*

*(G, D, SD, F, E, C, CE)*

***Roast Turkey**, traditionally garnished*

*(G, D, SD, CE, MU, N, E)*

***Roast Sirloin of Forty-day Matured Waterford Farm Beef***

*Yorkshire pudding, red wine sauce*

*(D, G, N, E, SD, CE)*

*vegetables are carefully chosen to accompany each main course;  
additional vegetables are available upon request*



***Christmas Pudding**, rum anglaise, fig compôte*

*(G, D, V, E, N)*

***Chocolate and Clementine Marquise**, clementine sorbet, dehydrated sponge*

*(G, D, V, E, N)*

***Mango, délicé**, cheesecake, shortbread*

*(G, D, V, E)*

***A Selection of Four British Cheese***

*pear and tomato chutney, grapes, celery, biscuits*

*(D, N, SE, G, E)*



***'Ethically sourced' Coffee or Tea, fudge** (£6.50)*

## **ALLERGEN KEYS**

*(G) contains Gluten  
(CE) contains Celery  
(E) contains Eggs  
(L) contains Lupin  
(D) contains Dairy  
(SD) contains Sulphites  
(C) contains Crustaceans*

*(M) contains Molluscs  
(MU) contains Mustard  
(N) contains Nuts  
(P) contains Peanuts  
(SE) contains Sesame  
(S) contains Soya  
(F) contains Fish  
(V) Vegetarian*

## **SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:**

*If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.*

*Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.*

*Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.*

*A discretionary 12.5% service charge will be added to your final account.*



## *Selected Wines*

### CHAMPAGNE AND SPARKLING WINE SELECTION

| <i>Bin</i> |  | <i>125ml</i> | <i>750ml</i> |
|------------|--|--------------|--------------|
| 009        | Champagne Bernard Remy Brut, Carte Blanche, N.V. | £12.25       | £69.00       |
| 020        | Champagne Bernard Remy, Brut Rosé, N.V.          | £15.00       | £82.00       |
| 027        | Champagne Taittinger, Brut Réserve, N.V.         | -            | £89.00       |
| 025        | Champagne Veuve Clicquot, Demi-sec, N.V.         | -            | £82.00       |
| 453        | Sylvoz Prosecco, Le Colture, Brut, DOC, N.V.     | £8.00        | £39.00       |

### WHITE WINE SELECTION

| <i>Bin</i> |  | <i>125ml</i> | <i>175ml</i> | <i>Carafe<br/>375ml</i> | <i>Bottle<br/>750ml</i> |
|------------|--|--------------|--------------|-------------------------|-------------------------|
| 273        | Chenin Blanc, The Francophile, The Liberator, Stellenbosch, 2020 | £6.70        | £8.85        | £18.50                  | £36.75                  |
| 258        | Pinot Grigio, Sacchetto, DOC, Veneto, Italy, 2020                | £6.70        | £8.85        | £18.50                  | £36.75                  |
| 299        | Chablis, Domaine Grand Roche, 2020                               | £10.25       | £14.25       | £30.00                  | £59.50                  |
| 265        | Grüner Veltliner 'Talisman', Törley, Etyek-Buda, Hungary, 2020   | £5.50        | £6.85        | £15.00                  | £29.50                  |
| 283        | Chardonnay, Langmeil, Barossa Valley, Australia, 2020            | £7.75        | £10.75       | £24.00                  | £47.00                  |
| 237        | Sancerre, Domaine La Grande Maison, Loire, 2020                  | £9.75        | £14.25       | £29.00                  | £57.75                  |
| 297        | Riesling 'Homer', Eradus, Marlborough, 2020                      | £7.70        | £10.50       | £22.75                  | £45.25                  |
| 282        | 'Honu' Sauvignon Blanc, Broadland Winery, Marlborough, 2020      | £6.70        | £8.85        | £18.50                  | £36.75                  |
| 218        | Picpoul de Pinet, Gérard Bertrand, Languedoc-Roussillon, 2020    | £7.00        | £9.25        | £20.50                  | £40.50                  |

### RED WINE SELECTION

| <i>Bin</i> |   | <i>125ml</i> | <i>175ml</i> | <i>Carafe<br/>375ml</i> | <i>Bottle<br/>750ml</i> |
|------------|---|--------------|--------------|-------------------------|-------------------------|
| 182        | Shiraz, Cranswick Estate, Victoria, S.E. Australia, 2016        | £7.00        | £9.25        | £19.50                  | £38.85                  |
| 056        | Château Moulin de Mallet, Bordeaux, 2016                        | £8.75        | £12.50       | £26.50                  | £52.00                  |
| 183        | Nero D'Avola, Tasca D'Almerita, Tenuta Regaleali, Sicilia, 2018 | £7.00        | £9.25        | £19.50                  | £38.85                  |
| 171        | Pinot Nero (Noir) Castel Firmian, Trentino, Italy, 2018         | £7.70        | £10.50       | £23.00                  | £45.25                  |
| 169        | Malbec 'Chacabuco' Los Haroldos, Uco Valley, Mendoza, 2019      | £6.70        | £8.85        | £18.50                  | £36.75                  |
| 147        | Rioja Reserva, Bodegas Ondarre, DOC Viana, Spain, 2017          | £7.00        | £9.25        | £20.50                  | £40.50                  |
| 190        | Panul Merlot, Errazuriz Ovalle, Colchagua Valley, Chile, 2019   | £5.75        | £7.25        | £16.00                  | £31.50                  |
| 193        | Cabernet Sauvignon Reserve, Berton Vineyards, Coonawarra, 2016  | £8.40        | £11.50       | £24.50                  | £48.50                  |

### ROSÉ WINE SELECTION

| <i>Bin</i> |  | <i>125ml</i> | <i>175ml</i> | <i>Carafe<br/>375ml</i> | <i>Bottle<br/>750ml</i> |
|------------|--|--------------|--------------|-------------------------|-------------------------|
| 348        | Zinfandel Rosé, Discovery Beach, California, 2020            | -            | -            | -                       | £25.00                  |
| 340        | Gris Blanc, Gérard Bertrand, Languedoc-Roussillon, 2020      | £7.00        | £9.25        | £19.50                  | £38.85                  |
| 343        | Sancerre, Domaine de La Grande Maison Chaumeau-Balland, 2018 | -            | -            | -                       | £54.00                  |

**TO SEE THE FULL WINE LIST,  
PLEASE LET YOUR WAITER KNOW AND WE WILL HAPPILY EMAIL YOU A COPY**

*A discretionary 12.5% service charge will be added to your final account.*