

November-December 2024

This menu is subject to change

SAVOURY

Turkey & Cranberry - Maple Dijon Mayonnaise Truffled Egg Salad Slow Cooked Rump Of Cumbrain Beef - Caramelised Onion Red Leicester & Roast Pepper Chutney Hot Smoked Salmon & Artichoke Tart

SWEET

Pistachio Battenberg - Cranberry Jam, Marzipan Baked Vanilla Cheesecake - Speculoos Cream Chocolate Christmas Bauble - Orange, Gingerbread Mont Blanc - Chestnut Cremeux, Blackcurrant

Freshly Baked Plain & Cranberry Scones Cornish Clotted Cream & Strawberry Preserve

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All prices are inclusive of tax and subject to a 10% service charge.