



HOLIDAY TABLE D'HÔTE

December 21st, 22nd & 23rd
Executive Chef | Jessica Juneau

APPETIZERS

SWEET POTATO SOUP

CANDIED GINGER + SPICED CRÈME FRAICHE

FESTIVE WINTER GREENS

TENDER MIXED GREENS + LOCAL BLACK CURRANT VINAIGRETTE
DRIED CHERRIES + TOASTED WALNUT

SEARED DIGBY SCALLOPS

CURRIED CAULIFLOWER PURÉE + APPLE GASTRIQUE + CRISPY SHALLOT

MAINS

MAPLE FIVE-SPICE GLAZED SALMON

BUTTER BRAISED CABBAGE + CARROT PURÉE + CRISPY PARSNIP

MAPLE BRINED TURKEY BREAST

CRANBERRY FOCACCIA STUFFING + ROASTED ROOT VEGETABLES
GARLIC MASHED POTATOES + SAGE GRAVY

ENRIGHT FARM PRIME RIB

GARLIC MASHED POTATOES + MAPLE ROASTED HEIRLOOM CARROTS
RED WINE JUS + YORKSHIRE PUDDING

BRAISED LAMB SHANK

CREAMY PARMESAN RISOTTO + ROASTED TURNIP AND FENNEL + MINT GREMOLATA

DESSERTS

HAZELNUT POT DE CRÈME

CINNAMON TUILE + POACHED PEAR

LOCAL CHEESE PLATE

SELECTION OF 3 CHEESES + HOUSE MADE COMPOTE + TOASTED CROSTINI

STICKY TOFFEE PUDDING

WARM DATE CAKE + SPICED RUM ICE CREAM + TOFFEE SAUCE

Please note that food allergy reactions are entirely unpredictable.

Even if you've only ever had mild symptoms in the past, the next reaction might be severe, please advise your server prior to ordering if you have allergy restrictions.