



RESTAURANT MENU

16 November - 29 November

MAINS

Beef Shin & Ale Pie (D/F)
Roast Lemon and Thyme Chicken Thighs (D/F) (G/F)
Sea Trout Marinara (DF/GF)
Spinach and Ricotta Lasagne

SIDES

Steamed Brussel Sprouts with Chestnuts (D/F) (G/F)
Rosemary and Garlic Roasted New Potatoes (D/F) (G/F)
Honey Roasted Carrots and Parsnips (D/F) (G/F)
Herb Pomegranate, Avocado and Quinoa salad (D/F) (G/F)
Mixed Leaf Salad (D/F) (G/F)

DESSERTS

Bread and Butter Pudding with Custard
Chocolate and Orange Cheesecake
Apple and Pear Crumble with Custard
(G/F and D/F only on request)
A Selection of Local Cheeses, Grapes, Celery,
Chutney and Biscuits

GF = Gluten Free, DF = Dairy Free
For any allergen or vegan information please
call (0118) 969 8000 or ask your waiter.



RESTAURANT MENU

29 November - 30 December

MAINS

Beef Shin and Ale pie (D/F)
Roast Turkey Breast and Stuffed Leg (D/F) (G/F)
Pigs in Blankets (D/F) (G/F)
Sea Trout Marinara (D/F)
Spinach and Ricotta Lasagne

SIDES

Steamed Brussel Sprouts with Chestnuts (D/F) (G/F)
Roast Potatoes (D/F) (G/F)
Honey Roasted Carrots and Parsnips (D/F) (G/F)
Herb Pomegranate, Avocado and Quinoa salad (D/F) (G/F)
Mixed Leaf Salad (D/F) (G/F)
Cranberry sauce (D/F) (G/F)

DESSERTS

Christmas Pudding with Brandy Custard
Chocolate and Orange Cheesecake
Apple and Pear Crumble with Custard (G/F and
D/F only on request)
A Selection of Local Cheeses, Grapes, Celery,
Chutney and Biscuits

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