



FESTIVE DINNER MENU

4pm-late

2 Courses: £35.95 / 3 Courses: £41.95

STARTERS

- Spiced Winter Vegetable Soup**, Fresh Baked Bread V 🌿
Whipped Goats Cheese, Roasted Beets, Seeded Tuile, Local Cider Vinegar Reduction V 🌿
Bang Bang Chicken, Rich Satay Sauce, Crispy Peanuts, Asian Slaw 🌿
Chicken Liver Parfait, Toasted Brioche, Seasonal Chutney 🌿
Smoked Salmon Pate, Norwegian Prawn, Guinness Wheaten Bread, Dressed Salad, Shell Fish Mayo 🌿
Bang Bang Cauliflower Wing, Rich Satay Sauce, Crispy Peanuts, Asian Slaw V 🌿
Vegan Whipped Feta, Roasted Beets, Seeded Tuile, Local Cider Vinegar Reduction V 🌿

MAINS

- Roast Stuffed Turkey & Ham**, Roast Gravy, Cranberry, Chestnut & Thyme Stuffing, Chipolata 🌿
Slow Cooked Daube of Beef, Roast Onions, Greens, Pink Peppercorn Whiskey Jus 🌿
Pan Roast Salmon, Celeriac Purée, Wilted Greens, Chorizo Butter 🌿
Chicken Wrapped in Parma Ham, Seasonal Vegetables, Thyme and Roast Garlic Jus 🌿
Chargrilled Sirloin Steak, Peppercorn Sauce Butter, Buttermilk Onion Rings (£12 Supplement) 🌿
Crispy Pork Belly, Black Pudding Bon Bon, Jerusalem Artichoke, Purée Winter Greens, Rich Gravy
Winter Wild Mushroom Pasta, Roasted Wild Mushroom, Celeriac, Calvo Nero, Buttered Pasta in Cep Cream, Parmesan Crust V
Vegan Nut Roast, Winter Root Vegetable Purée, Vegan Gravy V

All of the above served with Seasonal Vegetables, Creamed and Roast Potatoes

You're welcome to swap any of the above main courses for one from our Seagoe Classics – Ask Your Server

SOMETHING SWEET

- Sticky Toffee Pudding**, Toffee Whisky Sauce, Salted Caramel Ice Cream V 🌿
Baileys & White Chocolate Cheesecake V 🌿
Winter Spiced Pannacotta, Mulled Berries, Buttery Shortbread 🌿
Chef's Daily Special Trio of Desserts
Vegan Chocolate Tart, Vegan Salted Caramel Sauce, Chocolate Sorbet V
Homemade Rich Christmas Pudding, Rum & Raisin Ice Cream, Brandy Custard
Drunken Local Cheese, Seasonal Chutney, Crackers 🌿

V = Vegetarian

🌿 = Dish can be adapted for no added gluten. Please inform server before ordering.

Allergens: Please advise your server of any food allergies at the time of ordering.
All food is freshly prepared in our Hotel Kitchen. This is not an allergen free environment.
For "No Added" options, please speak to your server.