



THE HIDEAWAY

FESTIVE MENU

2 courses 35 | 3 courses 40

starters

turkey & brie croquets, cranberry reduction, pea shoots

beetroot salmon gravlax, chive & dill cream

celeriac & trufflw soup, toasted hazelnuts

mains

beef wellington, savoy cabbage, red wine gravy

sage & onion confit chicken leg ballotine, fondant potato,
rainbow chard, red wine gravy

parma ham wrapped monkfish, apricot, apple & savoy cabbage medley,
cream of dill sauce

carrot & cauliflour curry, cardomon rice, popadom

desserts

christmas pudding, brandy sauce

spiced ginger yule log, cream of pecan sauce

lemon tart, figs

sides

charred sprouts 4 | yorkshire pudding 3 | pigs in blankets 4

