



CHAPEL

CHURCHILL SUITE 3 COURSE MENU

Starters

Red lentil, and smoked paprika soup, crème fraiche, grilled sour dough (V) (VG without crème fraiche)
Course country pate, fig and date chutney, baked ciabatta (PGF- swap bread)
Butternut squash, sage and amaretto tart, watercress (V)

Mains

Roast crown of Usk turkey, confit leg, sage and cranberry stuffing, pigs in blankets, duck fat roast potatoes. (PGF - without the stuffing and pigs in blankets)
Roast loin of cod, herb crust, leek and herb mash, champagne and caviar butter sauce (PGF – without the herb crust)
Roast root vegetable and wild mushroom nut roast, olive oil and rosemary roast potatoes, spiced tomato sauce (VG, GF)
All main courses served with selection of seasonal vegetables (VG, GF)

Desserts

Warm Christmas pudding, Madagascan vanilla and brandy sauce, cinnamon ice cream (V)
Chocolate and peanut butter torte, peanut brittle, Chantilly cream (V)
Black forest cheesecake, mulled wine sorbet (V)
Selection of vegan ice creams and sorbets (VG, GF)

GF - Gluten free, **PGF** – Possible to be gluten free **V** – Vegetarian **VG** – Vegan

All prices are inclusive of VAT. A 12% discretionary service charge will be added to all bills.

All dishes may contain some traces of nuts.

Please advise us if you are allergic to nuts or any other food items.

Our team of chefs are happy to cater for dietary requirements on request.