



AT THE MANSION

EVENING MENU

2 Course for £29.50

3 Courses for £37.50

Starters

Pumpkin and wild mushroom soup (GF, VG)

Confit chicken and leek terrine with pickled vegetables (GF)

Scallops, cauliflower and vanilla, yuzu and squid ink (£3 Supplement) (GF)

Salmon gravlax, compressed watermelon and cucumber with horseradish emulsion (GF, DF)

Mulled wine poached pear, heritage beets, walnut, rosary ash goats cheese and saffron
(GF, VG available)

Mains

Butter roasted turkey crown, pigs in blankets, sage stuffing, cranberry sauce and gravy
(served with roasted potatoes and mixed seasonal vegetables) (GF)

Vegetable, spinach and mushroom wellington, sage stuffing, gravy (served with roasted
potatoes and mixed seasonal vegetables) (V, VG available)

Pan-fried sea bass, smoked potato purée, charred cauliflower and salsify with samphire,
vanilla charred cream (GF)

Sweet potato tagine, cranberry and pistachio tabbouleh with salt baked heritage carrots
(VG)

Desserts

Mansion-made Christmas plum pudding, brandy sauce with vanilla ice-cream (DF available)

Rum and banana crème brûlée with chocolate and Baileys crèmeux (GF)

Caramel and ginger cheesecake, praline and orange

Chefs Special lemon, passion fruit, cucumber and borage (GF)

Mansion black forest gâteau

Or Fancy Something Extra Special?

Chargrilled fillet steak, truffle pomme anna, heritage carrots and red wine jus (GF)
£36.95

Seared venison, butternut squash, sweetcorn, spinach and dark chocolate sauce (GF)
£32.95

Chateaubriand (two to share) (GF)

Roasted beef fillet, truffle pomme anna, crushed violet potatoes, heritage carrots and
parsnips, red wine jus and béarnaise sauce
£80.00

Add a Starter or Dessert £8.95

Add two courses £15.00

**Please ask a member of staff if you require information
on the ingredients in the food we serve**

