

# FESTIVE MENU

Available for groups of over 6 guests  
Served in RAILS Restaurant

**£69 per person (3 Courses) / with wine £85\***

**£59 per person (2 Courses) / with wine £75\***

\*Includes still & filter sparkling water, half a bottle of house white/red or sparkling wine per person

## STARTERS

**White Onion & Rosemary Soup** cheese crouton (V)

**Duck & Ham Terrine** pickled girolles, tarragon mayonnaise

**Chapel & Swan Smoked Salmon** beetroot carpaccio, chive crème fraîche (GF)

**Radicchio & 'Feta' Salad** apple, pumpkin seeds, chestnuts (VG / GF)

## MAIN COURSES

**Truffled Ravioli** thyme butter (V)

**Braised Ox Cheek** pomme purée (GF)

**Pan Fried Chalk Stream Sea Trout** spinach, clam velouté (GF)

**Roast Turkey** pigs in blankets, sage & apricot stuffing, cranberry sauce, roast potatoes

All mains are served with a seasonal selection of sides to share

## DESSERTS

**Kaya Great Northern Christmas Pudding** Brandy anglaise (V)

**Chestnut & Chocolate Mousse** cassis gel (VG / GF)

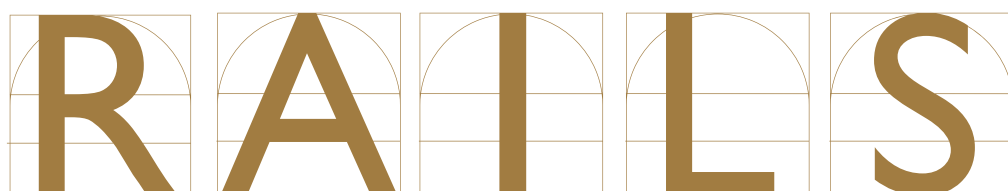
**Vanilla Crème Brûlée** Brandy snap (V)

**Selection of seasonal cheeses** seeded crackers and quince jelly



**Tea, Coffee & Mince Pies**

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
A discretionary service charge of 12.5% will be added to your bill.



Restaurant & Little Bar