

## TRIBUTE SILVER MENU 2026

### STARTERS

**Thai Fragrant Red Lentil Soup** (GF, VG)

Basil Oil

**Chicken & Smoked Ham Pressé** (G, M, SD)

Fruit Chutney, Ciabatta Toast, Piccalilli Emulsion

**Somerset Brie Tart** (G, D, N, SO)

Rocket, Caramelised Onion, Cranberry, Toasted Almonds, Balsamic Glaze

### MAIN COURSES

**Traditional Roast Turkey Breast** (G, D, CE, S, SD) (DF, GF Available)

Pigs In Blankets, Stuffing, Chef's Pan Gravy

**Herbes De Provence Braised Feather Blade Beef** (CE) (GF)

Bordelaise Sauce, Bacon Lardons

**Chestnut & Cranberry Wellington** (G, D, E, CE)

Spinach, Goat's Cheese, Chestnut, Roasted Root Vegetables, Cranberry Jus

All served with Seasonal Vegetables & Roast Potatoes

### DESSERTS

**Luxury Christmas Pudding**, Creamy Brandy Custard (G, N, D)

**Night & Day Chocolate Parfait**, Sour Cherry Compote (D) (GF)

**Red Berry Meringue Roulade**, Redcurrant Gel (D, E) (GF)

**(DF) Dairy Free | Separate (VG) Plant-Based & (GF) Gluten-Free Menu available**

(V) Vegetarian (G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs. If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.

# PLANT-BASED & GLUTEN-FREE TRIBUTE MENU 2026

## STARTERS

**Smoked Roasted Pepper Veloute** (GF, VG)

Truffle Essence, Spiced Pumpkin Seeds

**Provençal Artichoke & Heritage Beetroot** (N) (GF, VG)

Pickled Beets, Wild Rocket, Toasted Almonds, Smoked Romesco

## MAIN COURSES

**Risotto of Slow-Roasted Winter Roots** (GF, VG)

Carrot, Swede, Crisp Kale, Sun-Blushed Tomatoes

**Harissa - Roasted Cauliflower Steak** (GF, VG)

Mixed Bean & Thyme Cassoulet, Braised Greens, Roasties

## DESSERTS

**Luxury Christmas Pudding** (GF or VG Available)

Aged Fruit Pudding, Brandy Custard

**Steamed Pear & Medjool Date Pudding** (S) (GF, VG)

Warm Toffee Sauce, Plant-Based Vanilla Ice Cream

**Vegan Bakewell Tart** (GF, VG)

Plum, Raspberry, Almond Frangipane

(VG) Vegan, (GF) Gluten-Free

(C) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs  
If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.