

FESTIVE MENU

Available for groups of over 6 guests from 7th November
Served in RAILS Restaurant

£65 per person (3 Courses)

£50 per person (2 Courses)

STARTERS

White onion, cider and thyme soup, cheese crouton (V)

Duck and pistachio terrine, bloody Mary relish

Chapel and Swan smoked salmon, lemon, cornichons, crème fraiche, sourdough toast

Ruby beetroot carpaccio, balsamic reduction, lamb lettuce (VG / GF)

MAIN COURSES

Roast turkey, pigs in blankets, roast potatoes, sage and apricot stuffing, cranberry sauce

Braised ox cheek, pomme purée, red wine jus (GF)

Seared coley, buttered leeks, saffron cream (GF)

Chargrilled Delicia pumpkin, pearl barley, confit root vegetables (VG)

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

DESSERTS

Great Northern Christmas pudding, brandy sauce

Chestnut bavarois with Victoria plum compote (VG)

White chocolate fondant with raspberry coulis

Selection of seasonal cheeses with seeded crackers and quince jelly



Tea, coffee and 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.

RAILS

Restaurant & Little Bar