The RETREAT

Starters

Ham Hock Terrine

Ham hock, Dijon Mustard, gherkins, parsley and tarragon, served with toasted sourdough and Piccalilly

Hot Prawn Cocktail

Charded and braised bay gem lettuce, garlic and chilli sautéed king prawns served with a hot bloody mary sauce

Mushroom and Fig Bruchetta

Roasted portobello mushrooms, honey glazed figs served on toasted sourdough with vegan burrata, pomegranate seeds and chilli flakes

Mains

Roast Turkey

Herby roasted turkey breast, fondant potatoes, celeriac puree, roasted winter roots, sautéed Brussels, buttered winter greens, festive stuffing, pigs 'n' blankets, turkey leg bonbons and a rich red wine gravy

Sea Bass Puttanesca

Caper and lemon butter pan fried sea bass, saffron fondant potatoes served with a classic puttanesca sauce, sauteed samphire and dill oil

Roasted Winter Vegetable Wellington

Served with fondant potatoes, celeriac puree, roasted roots, winter greens and a red wind and cranberry sauce.

Desserts

Sticky Toffee Pudding

Served with toffee sauce and salted caramel ice cream

Profiteroles

Filled with whisky cream and drizzled with white and dark chocolate sauces

Cheese Plate

Vintage cheddar, camembert, stilton, grapes, celery sticks, apricots, chutney and crackers

2 course - £28.00

3 course £32.00

Food allergies and intolerances: please speak to our staff if you would like to know about any of our ingredients.
We cannot guarantee any of our food is suitable for those with allergies due to high risk of cross contamination.