

Illuminate Menu 2024

ADULT MAINS

Roast turkey with pigs in blankets, roast potatoes, Hestercombe's gravy and braised sprouts. Served with seasonal vegetables and vegetable gratin (GFO)

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Beetroot, mushroom and chestnut pithivier with braised red cabbage and a port jus (VE)

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Pan-fried fillet of salmon served with a white wine lemon sauce, creamed potatoes and tenderstem broccoli (GFO)

ADULT DESSERTS

Christmas pudding with Armagnac butter

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Warm pear and almond tart with a cherry and nutmeg crème diplomat

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Salted caramel and granny smith apple crumble with homemade custard (GFO, Vegan available on request)

CHILDREN MAINS

Cod goujouns, chips and peas (GF)

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Roasted turkey with pigs in blankets, roast potatoes and steamed greens (GFO)

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Vegetable ragu pasta topped with garlic bread and mature cheddar cheese (Vegan available on request)

CHILDREN DESSERTS

Yule log with clotted cream

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A scoop of vanilla or chocolate gelato with seasonal berries

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Apple crumble and custard (GFO, Vegan available on request)

GF- Gluten Free GFO - Gluten Free Option VE- Vegetarian