



Skindles' Festive Menu

3-Courses | £44.50

Starters

Smoked salmon parcel with crème fraîche
& watercress coulis (ngci)

Game terrine, pickled walnuts & pear chutney

Wild mushroom & pumpkin tarte fine,
charred endive, rocket oil (v) (vg)

Mains

Chestnut gnocchi with buttered kale
& baby carrots, garlic cream (v) (vg)

Pan fried skate wing meunière
with crushed potatoes & celeriac

Holly Farm turkey breast with potato fondant,
Brussels sprouts, carrots & glazed chestnuts (ngci)

Braised blade of beef with parmesan mashed potatoes,
honey & cumin roasted root vegetables, port wine jus (ngci)

Desserts

Skindles' Christmas pudding & brandy sauce (v)
(vegan option available)

Dark chocolate tart, orange sorbet (v)

Two scoops of fruit sorbet
with mixed berries (v) (vg) (ngci)

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients
Full allergen information is available upon request.
Please ask a member of our Management team.
All prices are inclusive of VAT at the current rate.
A discretionary 10% service charge will be added to your final bill.

