

FESTIVE DINNER MENU

LEEK & POTATO SOUP, PARMESAN CROUTES
M - G

CHICKEN LIVER & MADEIRA PARFAIT, RED ONION & BRIOCHE TOAST
M - G - E - Su

SMOKED HADDOCK, MOZZARELLA & CHIVE FISHCAKE, POACHED EGG,
MUSTARD CREAM
F - E - M

ROAST TURKEY CROWN, PIGS IN BLANKETS, ROAST POTATOES, TURKEY GRAVY
G - Su - C

BRAISED BLADE OF BEEF, BUTTER MASH AND RED WINE JUS
M - Su - C

SPINACH & RICOTTA TORTELLINI, TOMATO & PECORINO
C - E - M - G

All Served With A Selection Of Vegetables

STEAMED CHRISTMAS PUDDING WITH BRANDY SAUCE
G - E - M

DARK CHOCOLATE CHEESECAKE, PASSION FRUIT
E - M - G

A SELECTION OF LOCAL & BRITISH CHEESES
(£3.50 Supplement)

Biscuits, Celery, Grapes & Spicy Tomato Chutney
G - E - M - Se - Nu - C

Our team source the best seasonal ingredients available. We're proud to have established partnerships with a number of local suppliers, regarded as some of the best in the area.

We hope you relax and enjoy the food our skilled team of chefs prepare.

3 Courses £35 PP

ALLERGEN INDEX

If you have any allergies we need to be aware of, please speak to a member of the team.

C celery	Cr crustacean	E egg	F fish	L lupin	G gluten
P peanut	Nu tree nut	M milk	Mo mollusc	Mu mustard	Mus mushroom
S soy	Se sesame	Su sulphur dioxide	V vegetarian	Ve vegan	



THE MOLE
RESORT