

FESTIVE MENU

Available from 17th November to 22nd December 2023.

Two courses 18.50 / Three courses 22.50

Children's menu (under 12): Two courses 11.00

Add a glass of mulled wine: 3.00

STARTERS

Winter roasted squash and pumpkin soup, toasted pumpkin seeds & croutons (ve)

Classic prawn cocktail, brown bread, Marie Rose sauce

Baked camembert & cranberry compote, warm sourdough baguette (v)

Wild mushroom & mascarpone tart, truffle oil & micro salad (v)

MAINS

Roast turkey with pigs in blankets, roast potatoes, seasonal greens, stuffing & cranberry sauce

Oven baked sea bream, lemon caper brown butter dressing, crushed new potatoes & rocket

Slow-braised beef, champ mash, roasted root vegetables & rich rosemary gravy

Roasted root veg wellington, roast potatoes, seasonal greens & gravy (ve)

Owen Taylor's 8oz rump steak, chips, sautéed mushrooms, roasted tomato & peppercorn sauce (+£5 supplement)

Owen Taylor's 6oz classic cheeseburger, cheddar, onion, gherkin, relish & fries

DESSERTS

Assortment of British cheeses, crackers, celery, grapes, & fig compote (v)

Traditional Christmas pudding, served with your choice of brandy sauce or custard (v)

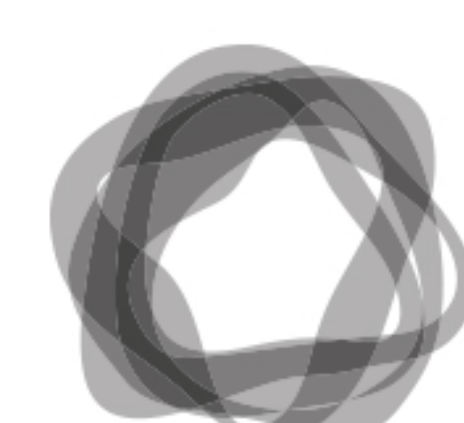
White chocolate trifle, meringue & white chocolate drizzle (v)

Warm mulled fruit tart - Chantilly cream (v)

(V) - Vegetarian (VE) Vegan

QUESTIONS ABOUT ALLERGENS?

Please inform the team if you have any food intolerances or allergens before placing an order.



THE LINK
HOTEL



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