

Festive Menu 2025

Available 24th November to 24th December

Two Courses £24.50 or Three Courses for £28.50

Add a glass of Mulled Wine for £3.00

Starters

Beetroot Cured Salmon Gravadlax, Endive Caper Salad & Mustard Dressing **GF**

Sage Baked Camembert, Cranberry Chutney & Toasted Crostini **V**

Ham Hock & Minted Pea Tart with Piccalilli **GF**

Roasted Med Veg Terrine, Balsamic Pickled Shallots & Micro Rocket **V** **Ve** **DF** **GF**

Creamy Celeriac & White Onion Soup, Garlic Crostini **V** **Ve** **GF**

Mains

Festive Roast Turkey

Pigs in blankets, Roast Potatoes, Seasonal Greens, Stuffing & Cranberry Sauce **DF** **GF**

Owen Taylor's 8oz Rump Steak

Chips, Grilled Flat Mushroom,
Roasted Tomato & Peppercorn Sauce **GF**

Owen Taylor's 6oz Classic Cheeseburger

Cheddar, Onion, Gherkin, Relish & Fries

Spiced Marmalade & Carrot Wellington

Roast Potatoes, Seasonal Greens & Gravy **V** **Ve** **DF**

Roasted Stone Bass

Butternut Squash Puree, Pomme Anna & Basil Oil

Feast of Pork: Pork Belly, Leek & Pork Sausage

Mashed Potato, Cabbage, Bacon & Apple Jam Gravy

Falafel Spinach Burger

Sriracha Mayo, Lettuce, Cucumber Chutney
& Fries **V** **Ve** **DF** **GF**

Desserts

British Cheese Plate, Crackers, Winter Chutney, Celery & Grapes **V**

Chocolate Brownie Torte, Kumquat Compote & Blackcurrant Sorbet **V** **Ve** **DF** **GF**

Lemon Tart, Macerated Thyme Berries & Raspberry Ripple Ice Cream **GF**

Sticky Toffee Pudding Cheesecake, Toffee Sauce & Salted Caramel Ice Cream **V**

Traditional Christmas Pudding, Brandy Sauce/Custard **V**

Cranachan Eton Mess & Chocolate Honeycomb **V** **Ve** **DF** **GF**

Children's Menu (Under 12): Two Courses £13.25

Only fancy One Course?

Individual prices per dish available,
ask a member of the team.

V Vegetarian, **Ve** Vegan, **GF** Gluten-free, **DF** Dairy-free, **N** Contains Nuts.

All menu items may contain traces of allergens. Please speak to us about any allergies your group may have when booking.



The Link
Hotel