



THE GATE

KITCHEN • BAR • TERRACE

FESTIVE MENU

THREE-COURSES £39.95 | £49.95 WITH HALF BOTTLE OF WINE PER GUEST | £7 ADD SPARKLING RECEPTION DRINK

STARTERS

PARSNIP & CELERY SOUP (VG)

Parsnip crisps

GIN CURED SALMON & DILL PICKLES

CHICKEN LIVER PARFAIT

Apple chutney, pickled gherkins and toasted brioche

HERITAGE BEETROOT CARPACCIO

Watercress, pear, roasted hazelnuts and goat's cheese

MAINS

ROAST TURKEY

Onion and sage stuffing, honey glazed carrots and parsnips, Brussels sprouts, roasted potatoes, cranberry sauce

GRILLED SEA BREAM FILLET

Crushed new potatoes and lemon Hollandaise sauce

PORK CHOP

Spiced red cabbage, roasted potatoes and apple sauce

WILD MUSHROOM & TRUFFLE GNOCCHI (VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

VANILLA CRÈME BRÛLÉE & BERRIES

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

FESTIVE CHEESE BOARD (£5 supplement)

Chutney and crackers

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE | (VGA) VEGAN OPTION AVAILABLE

If you are concerned about any food allergies or dietary requirements, please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



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