

Menu

Two Courses £43.50pp • Three Courses £49.50pp

Starters

Leek and Potato Soup (V)

Chive oil, black bomber croutons

Treacle Cured Salmon

Pickled cucumber, beetroot, horseradish crème fraiche

Ham Hock Terrine

Celeriac and apple, walnuts, watercress

Mains

Roast Turkey

Sage and onion stuffing, confit leg, goose fat roasties,
seasonal vegetables, turkey gravy

Braised Ox Cheek

Chive mash, parsnips, braised shallot

Roast Hake

Dill potato cake, kale, mussel chowder

Grilled Cauliflower (V)

Parmesan custard, caper butter, raisins, hazelnuts

Desserts

British Cheese Board

Fig bread, shallot chutney, crackers

Steamed Christmas Sponge Pudding (V)

Brandy sauce, clementine jam

Caramelised White Chocolate Mousse

Orange and pistachio cake, mulled pear, gingerbread

— ♦ —
THE
UPPER
DECK
BAR & GRILL
— ♦ —

A £10 per person non-refundable deposit will be required to secure your booking. We are committed to following safe methods and procedures in our kitchens to control allergens; please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, as well as other allergens. Therefore, we cannot guarantee that any menu item is completely free from traces of allergens. Our menu descriptors do not include all ingredients, so please advise our staff if you have a food allergy, intolerance or coeliac disease before ordering. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. ADULTS NEED AROUND 2,000 CALORIES PER DAY. Menu dishes and prices may change without prior notice. (v) vegetarian, (ve) vegan, (gf) Gluten Free. Please note, if a menu item is not available a suitable alternative will be offered.