



# 1910

DINING ROOM

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## SET MENU

AVAILABLE FOR 2-NIGHT STAY OFFER ONLY

**FROM 24 NOVEMBER TO 24 DECEMBER 2025**

THREE COURSES £40

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## STARTERS

MOULES MARINIÈRE

Mussels, toasted focaccia

CHICKEN AND RABBIT PÂTE EN CROÛTE

Charcuterie trims, dried apricot, toasted pistachio

SEASONAL VEGETABLE SOUP

Toasted focaccia (plant-based)

## MAINS

GRILLED MONKFISH

Toasted fregola, lightly spiced vadouvan sauce, grilled tenderstem broccoli, toasted coconut flakes

ROAST TURKEY BREAST

Confit leg, apricot and sage stuffing, roast potatoes, traditional trimmings

WILD MUSHROOM SKEWER

Spicy pepper hummus, tzatziki, flatbread, green salad, house dressing (v)

## DESSERTS

STICKY TOFFEE PUDDING

Caramel and vanilla namelaka

CHRISTMAS PUDDING

Brandy sauce and redcurrants

POACHED PEAR

Cacao and cinnamon crumble, dark chocolate sorbet (plant-based)

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WE USE A WIDE RANGE OF INGREDIENTS IN OUR KITCHEN, SOME OF WHICH MAY CONTAIN ALLERGENS. IF YOU HAVE A SPECIFIC ALLERGY OR DIETARY REQUIREMENTS, PLEASE LET US KNOW. OUR PRICES ARE INCLUSIVE OF THE CURRENT VAT RATE. PLEASE NOTE, A DISCRETIONARY 12.5% SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL. 100% OF THIS CHARGE GOES TO THE TEAM MEMBERS.

