

DIGLIS HOUSE HOTEL

FESTIVE MENU

AVAILABLE FROM THE 25TH NOVEMBER - 23RD DECEMBER.

STARTERS

Cured Trealy Farm Ham, Celeriac & Apple Slaw, Hazelnuts (GF, N)

Hot Smoked Salmon, Lemon & Pink Peppercorns, Celery Salad (GF)

White Onion Soup, Chive Oil, Diglis Focaccia (GFA, VE)

Potato, Parsnip & Chestnut Terrine, Bitter Leaves (VE, GF)

MAIN COURSE

Turkey Roulade, Orange & Pistachio Stuffing, Root Vegetable Hash, Turkey Fat Roasties, Port & Redcurrant Gravy (GFA - No Stuffing)

Roast Salmon, Lemon Potato Boulangère, Wilted Spinach (GF)

Pumpkin Ravioli, Pumpkin & Amaretti Cream, Wilted Rocket (VE)

Braised Beef & Wild Mushroom Pithivier, Wild Mushrooms, Root Vegetables, Brown Butter Mash

DESSERTS

The Christmas Pudding, Brandy Sauce (GFA)

Rum & Raisin Almond Panna Cotta, Ginger Snap, Rum Soaked Fruit (GF, VE, N)

Appleby's Cheshire, Whisky Cake, Chutney Pickled Grapes

Crumble Top Mince Pie, Cranberry Compote, Clotted Cream (N)

2 COURSES | £28.00

3 COURSES | £36.00

Please Note: To ensure quality of food and speed of service, we kindly ask that all guests at the table order from the same menu. Thank you.

N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request
Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

Pre-order's required for 10+ bookings.