THE GREAT ROOM

Vegetarian Festive Set Menu 2026

Festive Lunch	**Festive Dinner**
Monday - Thursday *59.50*	Monday to Thursday *59.50*
Friday *69.50*	Friday and Saturday *69.50*
Sunday *69.50*	Sunday *69.50*

Starters

Soup VA
Roast spiced carrot, crème fraîche, toasted seeds

Winter squash falafel VA
Apricot and chilli jam, cranberry, endive salad

Crispy enoki mushrooms VA
Cashew hummus, lime emulsion, pickled shallot

Mains

Root vegetable Wellington VA
Sage stuffing, pommes purée, chestnut jus

Twice-baked cheese soufflé
Buttered spinach, salsify, artichokes, Parmesan sauce

Wild mushroom risotto VA
Crispy kale, roast leeks, garlic crumb

All served with a selection of potatoes and vegetables

Desserts

Profiterole swans
Warm chocolate sauce, vanilla ice cream

Valrhona Jivara crème brûlée
Hazelnut biscotti

Sticky toffee pudding VA
Caramel espuma, vanilla ice cream

VA - denotes a dish that is vegan adaptable. Please ask your server for details.
Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.
A discretionary service charge of 10% will be added to your bill. We take pride in using the finest seasonal ingredients and, as such, menu details may occasionally change at short notice depending on availability.