A la Carte

PRE-STARTER

Selection of Bread 4.50 (D)(E)(G)

STARTERS

Chili Prawns 18.50 (SD)(S)(C)

Duck & Orange Pâté 17.50 (D)(N) *((GF) Option Available)*
Rich Duck Pâté with a zesty Orange Twist, served with Red Onion Marmalade, Baby Mixed Leaves, & Crispy Melba Toast

Winter Vegetable Soup 16.00 (C)(D)(G) *((VG)/(GF) Option Available)*
A creamy mix of Seasonal Vegetables, topped with Truffle Spinach & Herbed Ciabatta Croutons

Herb-Steeped Heritage Beetroot, Rocket, Microgreens & Burrata 12.50 (D)(G)
Heritage Beetroot, Baby Leaves, Candied Walnuts, Orange Segments, Pomegranate & Aged Balsamic Glaze

MAIN COURSES

Honey Mustard Marinated Stuffed Turkey 38.00 (C)(D)(E)(G)(M)
Roasted Winter Vegetables: Potatoes, Carrots, Parsnips, Brussels Sprouts, Yorkshire Pudding, Pigs in Blankets & Gravy

Herb Crusted Aged-Beef Roast 36.00 (C)(D)(E)(G)(M)
Tender Slow-cooked Beef in Madeira jus with Yorkshire Pudding, Vegetable & Herbed Potatoes

Baked Scottish Salmon 36.00 (D)(F)(M)
Oven-baked Salmon, Creamy Potato Mash, Long-stem Broccoli, Buttered Vegetables with Creamy Caper & Saffron Sauce

Courgette, Pea, Spinach & Red Pepper Wellington 25.00 (C) *((VG) Option Available)*
Truffle Potato Purée, Caramelised Onion, Tenderstem Broccoli, Basil Tomato Sauce

Chicken Tikka Masala with Rice 29.00 (D)

Mushroom Risotto 22.75 (D)(VG)

Cheese Tagliatelle 20.50 (D)(G)(V)

SIDES

Saffron Mash 5.00 (D)

Steamed Broccoli 5.00 (VG)

Sweet Potato Fries 5.00 (VG)

Roasted Potatoes 5.00 (VG)

Sautéed Carrots 5.00 (VG)

DESSERTS

Traditional Christmas Plum Pudding 15.50 (D)(N) *((GF) Option Available)*
A Festive Classic, served with Indulgent Homemade Brandy Sauce

Rhubarb & Ginger Cheesecake 14.50 (VG)(GF)
A tangy Rhubarb & Ginger Cheesecake, paired with Triple Chocolate Ice Cream & Blueberry Coulis

Chocolate & Orange Tart 14.50 (N)
Fresh Berries & Belgium Chocolate Crumble

Choice of Ice Cream 12.50 (D)
Vanilla, Strawberry & Chocolate

WARREN HOUSE HOTEL

D-Dairy | E-Eggs | F-Fish | G-Gluten | M- Mustard | N-Nuts | S-Soy | SE- Sesame
SF-Shell Fish | V- Vegetarian | VG- Vegan | GF-Gluten Free

Dishes may contain allergens. If you have any dietary requirements please let your server know. All Prices are Inclusive of VAT. A discretionary 12.5%Service charge will be added to your final bill.