

## Wine Pairings



£24.95

Includes a glass of fizz on arrival, plus a paired glass of wine with your starter, main and dessert.

See below for full tasting notes.

## Starters

### CANYON ROAD WHITE ZINFANDEL United States

A refreshing and light-bodied rosé bursting with flavours of strawberry, cherry and watermelon. Its smooth, crisp finish complements spice.

### CA' DEL LAGO PINOT GRIGIO ROSÉ Italy

Delicate and balanced, this Italian rosé offers peach, strawberry and a light, refreshing dry finish. Its subtle fruitiness pairs with the ham hock terrine.

### LE TUTU ROSÉ France

This French Provence style rosé delivers a juicy first impression, with flavours of red fruits balanced by a creamy texture and a long, mouth-watering finish. Pairs perfectly with the King prawn cocktail.

**CA' DEL LAGO PINOT GRIGIO**  
Delicate and aromatic, this Pinot Grigio combines flavours of apples, pears and white peach. Its elegant and smooth character makes it a delightful pairing to our Roast mushroom & truffle crostini.

## Mains

### MAISON BOSQUET MERLOT France

A refined French Merlot with a deep, fresh colour and a bouquet of red fruits and blackberries, complemented by hints of mocha and roasted almonds. Soft tannins and a silky texture make it perfect with roasted Turkey or Beetroot Wellington.

### BLACK COTTAGE SAUVIGNON BLANC New Zealand

Bursting with freshness, this Sauvignon Blanc is packed with gooseberry, kiwi fruit and crushed herbs. Its zesty palate and dry finish pair wonderfully with pan roasted Salmon.

### SOTHERTON SHIRAZ Australia

This bold Australian Shiraz is rich and smooth, featuring concentrated plum, blackberry and a rounded finish. Its vibrant flavours and balanced structure are ideal for pairing with Duck.

### FINCA FLICHTMAN MALBEC Argentina

This Argentinian Malbec stands out with its intense ruby colour and aromas of plum, cherry and strawberry. The palate reveals layers of raspberry and silky tannins, making it an excellent choice for filet steak.

## Dessert

### PALAZZINA MOSCATO Italy

A nose of intense lemon curd, marmalade and orange peel. The palate has lots of ripe apricot, honey and toffee apple sweetness, well balanced with fresh citrus bite. Ideal with citrus desserts.

### CHAPOUTIER BANYULS France

A powerful nose showing black & red berries complemented by cocoa. Ideal with spiced fruit and chocolate.



# Christmas Day

## MENU

Away  
Resorts



ADULTS | £79.95

🍷 WINE PAIRING | £24.95

Wine Flight – Includes a glass of fizz on arrival, plus a paired glass of wine with your starter, main and dessert.

See our wine menu for full tasting notes.

Start your celebration in style.

Add a glass of Moët Champagne on arrival for £9.95, or a bottle for the table for £60.

ADDITIONAL CHEESE COURSE  
£9.95 PER PERSON

Cheddar, Brie and Stilton served with chutney and biscuits.

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free

## Starters

SPICED BUTTERNUT SQUASH & CHESTNUT SOUP DF | VG

🍷 White Zinfandel

HAM HOCK TERRINE WITH PORT & MULLED WINE FRUIT DF | GF

🍷 Pinot Grigio Rosé

KING PRAWN COCKTAIL WITH SMOKED SALMON DF | GF

🍷 Le Tutu

ROAST MUSHROOM & TRUFFLE CROSTINI DF | VG

🍷 Pinot Grigio

## Mains

BUTTER-ROASTED TURKEY

served with pigs in blankets and all the traditional trimmings.

🍷 Merlot

PAN-ROASTED SALMON

with Champagne butter sauce and wilted greens.

🍷 Sauvignon Blanc

DUCK BREAST

served with gratinated potatoes and a cranberry & port sauce.

🍷 Shiraz

FILLET STEAK, GARLIC KING PRAWNS +£10PP

with fondant potato, bearnaise sauce and seasonal vegetables.

🍷 Malbec

BEETROOT WELLINGTON VG

with garlic & rosemary roast potatoes and a rich red wine sauce.

🍷 Merlot

## Desserts

CHRISTMAS PUDDING V

with Brandy Crème Anglaise

🍷 Banyuls

CLEMENTINE & PROSECCO TORTE DF | GF | VG

with Cointreau Cream

🍷 Moscato

PANETTONE GATEAU V

with Limoncello Cream

🍷 Moscato

PROFITEROLE & SALTED CARAMEL CAKE V

served with salted caramel ice cream and Baileys chocolate sauce.

🍷 Banyuls