

Christmas Party Menu

AVAILABLE
1ST - 23RD DEC

2 Courses
£24.95

3 Courses
£29.95

**PRE-BOOK &
ORDER ONLY**

Starters

Duck & Port Pate

served with Cherry and Cranberry Chutney, Sourdough Crisps

Salmon & Smoked Salmon Fishcake

with Citrus Beurre Blanc

Wild Mushroom, Chestnut & Truffle Soup ve gf+

with Garlic and Thyme Croutons

Poached Figs, Goats Cheese, Toasted Walnuts, Hot Honey, Endive Salad v n

Mains

Festive Roast Turkey gf

with all the trimmings - Maple Roasted Root Vegetables, Duck Fat Roast Potatoes,
Braised Red Cabbage and Brussels Sprouts with Bacon

Vegan Option - Nut Roast v ve gf

Slow Cooked Beef Cheeks

Burgundy, Wild Mushrooms, Shallots, Pomme Puree, French Green Beans

Roast Cod Loin gf

on a bed of Cannellini Beans, Salsa Verde with Rosemary New Potatoes

Butternut Squash & Ricotta Ravioli v n

Sage Butter Sauce, Baby Gem Lettuce with Blue Cheese and Walnut Dressing

Desserts

Sherry Trifle v

Sherry-Laced Fruit, Custard and Chantilly

Xmas Pudding with Brandy Sauce v n

Panettone Bread & Butter Pudding served with Crème Anglaise v

Selection of British Cheese - *Supplement of £5*

Stilton, Crunchy Cheddar, Local Brie

v Vegetarian n Nuts gf Gluten free gf+ Can be made Gluten Free ve Vegan

For all allergen information, please ask when ordering.

£10 pp deposit on reservation. Pre-order is required.

A 6% service charge is added to your bill which goes entirely to the staff.

This charge is completely optional. If you would like it removed, please ask. Thank-you.