

Christmas Party Menu

AVAILABLE
1ST-23RD DECEMBER

PRE-BOOK &
ORDER ONLY

2 Courses £25.95 3 Courses £30.95

Starters

Ham Hock & Piccalilli Terrine with Watercress and Sourdough Crisps *gf+*

Garlic Butter King Prawns with Rocket and Charred Lemon *gf*

Wild Mushroom, Chestnut & Truffle Soup with Thyme Croutons *gf+*

Warm Roast Pumpkin with Toasted Hazelnuts, Blue Cheese and Thyme Salad *gf n*

Mains

Festive Roast Turkey - with all the trimmings *gf+*

Maple Roasted Root Vegetables, Duck Fat Roast Potatoes,

Braised Red Cabbage and Brussels Sprouts with Bacon

Vegan Option - Nut Roast v ve gf

Red Wine Braised Short Rib of Beef

Red Wine Braised Short Rib of Beef, Crispy Pancetta, Chestnut Mushrooms,

Pomme Purée, French Green Beans

Blackened Cod on a bed of Lobster Bisque Risotto *gf+*

with Lemon Pangrattato

Taleggio & Porcini Mushroom Ravioli *v n*

with Truffle & Porcini Cream, Toasted Pine Nuts

Desserts

Sherry Trifle

Xmas Pudding with Brandy Sauce *n*

Panettone Bread & Butter Pudding served with Crème Anglaise

Selection of Local Cheeses -Supplement of £5 *gf+*

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 ppdepositon reservation. Pre-orderis required.

A 6.5% 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.