



Festive party menu

Starters

Soup of the day

see daily specials (GFO/V)

Spiced pork rissole

celeriac puree, turmeric potatoes & crispy leeks

Garlic & herb mushrooms

toasted ciabatta, blue cheese mascarpone & rocket (GFO/DFO/V/VEO)

Smoked salmon

king prawns, horseradish cream & lime vinaigrette (GF/DFO)

Seared beef carpaccio

pickled shallots, shaved parmesan, rocket & balsamic (GF/DFO) (E6 SUPPLEMENT)

Mains

Traditional roast Turkey breast and leg

duck fat roast potatoes, chestnut & pork stuffing, honey roots, turkey gravy (GFO/DFO)

Braised blade of beef bourguignon

Dijon mustard & tarragon mash, pancetta, pearl onions & mushrooms in red wine jus (GF/DFO)

Pan-fried fillets of seabass

Parmentier potatoes, carrot & ginger puree, samphire, brown shrimp & chive butter (GF)

Butternut squash, cauliflower, spinach & chickpea tagine

almond & pomegranate cous cous, tzatziki, home-made flatbread (GFO/DFO/V/VEO)

8oz Herefordshire sirloin steak

skin on fries, roasted thyme tomato, watercress, sauce Diane (GFO/DFO) (E6 SUPPLEMENT)

All served with winter greens and shaved Brussel sprouts

Desserts

Apple & winterberry crumble tart

cinnamon gelato (V)

Sticky-date Christmas pudding

brandy custard & redcurrants (V)

Passionfruit panna-cotta

toasted almonds with blood orange gel (GF/V)

Chocolate, pear & almond tart

hazelnut gelato (V)

Selection of cheeses

celery, chutney, fruit & crackers (E5 SUPPLEMENT)

VE/V = Vegan/Vegetarian dish VEO = Vegan dish optional
GF = gluten free dish GFO = gluten free optional

Available from 28th November - 23rd December Monday – Saturday

Lunch: 2 courses - £32 3 courses £40 - Dinner 3 courses - £40

Parties of 10 and over must dine from our festive party menu

