



FESTIVE PARTY MENU

Available from 27th November to 23rd December Monday – Saturday
Lunch: 2 courses - £30 3 courses £36 - Dinner 3 courses - £36

Starters

Soup of the day Rustic bread (GFO/V)

Seared scallops sweetcorn & kaffir lime puree, crisp pancetta & micro coriander (GFO/DFO)
(£6 SUPPLEMENT)

Wild mushrooms, black truffle & shepherds blue cream on toasted focaccia
(GFO/DFO/VEO/V)

Beetroot cured salmon celeriac & horseradish remoulade, pickled cucumber & dill oil (GF/DFO)

Potted ham hock homemade piccalilli, cheese & onion bloomer (GFO/DFO)

Mains

Pan fried chicken supreme duck fat fondant potato, honey roasted roots,
sage, onion, chestnut & pork stuffing, chicken jus (GFO/DFO)

Confit rolled fennel & herb pork belly celeriac dauphinoise potato, sauteed cabbage,
Brussel sprouts, roasted apple & cider jus (GF/DFO)

9oz Sirloin steak triple cooked chips, roasted tomato, flat mushroom, parsley crumb,
trio of peppercorn sauce (GFO/DFO) (£6 SUPPLEMENT)

Cauliflower, sweet potato & Pak choi Massaman curry jasmine rice, spring onions,
red chilli & coriander (GF/DF/V/VE)

Grilled hake roasted celeriac, wild mushrooms, pancetta & peas, white wine caviar cream (GF)

Desserts

Traditional Christmas pudding brandy sauce & clotted cream ice cream (GFO/V)

White chocolate & bailey's brioche bread & butter pudding crème anglaise (V)

Honey & yogurt panna cotta lemon & vanilla gel, clementines (V)

Homemade shortcrust apple pie vanilla ice cream (V)

To share

Chocolate fondue seasonal fruits, mini waffles & homemade marshmallows (£5 SUPPLEMENT)

VE/V = Vegan/Vegetarian dish VEO = Vegan dish optional

GF = gluten free dish GFO = gluten free optional

Please speak to a member of staff before ordering if you have any allergies or intolerance

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