

CHRISTMAS PARTY MENU

24TH NOVEMBER ~ 24TH DECEMBER

TWO COURSES ~ £32 THREE COURSES ~ £38

STARTERS

CHICKEN LIVER PATE

CROSTINIS, CORNICHONS & ONION CHUTNEY

PORK BELLY

APPLE VANILLA PUREE, ROASTED BEETROOT & MUSHROOMS

GIN & BEETROOT SALMON

CREAM CHEESE, MUSTARD & DILL DRESSING, BASIL OIL, GRANARY TOAST

MUSHROOM BRUSCHETTA

CREAMY MUSHROOMS, WALNUTS, ONIONS, BALSAMIC PEARLS, ONION CRISPS, PARMESAN, GARLIC BREAD

MAINS

ROAST TURKEY

FONDANT POTATO, CHESTNUT & PANCETTA STUFFING, GRAVY, BRUSSEL SPROUTS, HONEY GLAZED CARROTS

BRAISED BEEF BRISKET

HORSERADISH MASHED POTATOES, ROASTED ROOT VEGETABLES, TENDERSTEM BROCCOLI

PAN FRIED DUCK BREAST

PARSNIP PUREE, BRAISED KALE, POACHED BLACKBERRIES, ROASTED CARROTS, RED WINE JUS

ORANGE & CRANBERRY SALMON FILLET

CELERIAC & SWEET POTATO PUREE, BRAISED CABBAGE, GREEN BEANS, ALMONDS & POMEGRANATE SEEDS

PUMPKIN & WILD MUSHROOM RISOTTO

CREAMY ARBORIO RICE, PARMESAN & TRUFFLE OIL

DESSERTS

MINT TRUFFLE TORTE

WHITE CHOCOLATE MOUSSE, DARK CHOCOLATE & MINT, BISCUIT BASE

CHRISTMAS PUDDING

BRANDY SOAKED SPONGE WITH RAISINS & SULTANAS, DOUBLE CREAM & RED CURRANTS

APPLE & BERRY CRUMBLE

CINNAMON & OAT TOPPING, CARAMEL CUSTARD

STEM GINGER CHEESECAKE

VANILLA CHEESECAKE TOPPED WITH STEM GINGER & TOFFEE SAUCE

ALL DISHES ARE SUBJECT TO AVAILABILITY.

ALL GUESTS MUST PRE-ORDER & PRE-ORDERS MUST BE SUBMITTED BY ONE WEEK PRIOR TO BOOKING DATE.

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

