

CHRISTMAS PARTY MENU

EVENING

AVAILABLE FROM 20 NOVEMBER
8 JANUARY
TUESDAY-SUNDAY

STARTERS

Leek & potato soup GF
with herby crouton and crispy leeks

Duck liver and Orange Pate GFA
with a Fig and Apple chutney, Melba toast

Traditional Prawn Cocktail GF
with Sourdough Bread

Bruschetta GF, VG
with balsamic glaze

Arancini GFA
with a Pea Puree & Glaze

Hummus GF, VG
served with toasted pitta and olives

MAIN COURSE

Roast Turkey Breast GF
with Sage and Onion Stuffing and Pigs in Blanket, Red Wine Gravy

Roasted Topside of Beef GF
with Yorkshire Pudding, red wine gravy

Crispy Pork Belly GF
with Black Pudding & Caramelised Red Onion, Red Wine Jus

Herb Crusted Salmon Fillet GF
with a White Wine and Dill Sauce

ALL OF THE ABOVE ARE SERVED WITH ROASTED GOOSE-FAT POTATOES, HONEY-GLAZED CARROTS AND PARSNIPS, AND SEASONAL GREENS WITH GARLIC AND PARSLEY BUTTER.

Roasted Butternut Squash GF, VEG
Feta and Pumpkin seed Salad

Wild Mushroom Tagliatelle GFA, VEG
with Parmesan Shavings and Garlic Ciabatta

DESSERTS

Traditional Christmas pudding GFA, VEG
with Brandy sauce

Cheesecake of the day GFA, VEG
with a berry compote and ice cream

Sticky Toffee pudding GFA, VEG
with fudge sauce and Ice cream

Festive Fruit Pavlova GF, VGA
berry coulis & French Meringue

Lemon Posset GF, VGA
with berry coulis & french meringue

Selection of Ice cream or sorbets GF, VGA

2 Course £32

3 Course £38

FULL VEGAN MENU AVAILABLE ON REQUEST

TERMS & CONDITIONS

PRE-ORDER REQUIRED **10 DAYS PRIOR** TO THE RESERVATION DATE.
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS WHEN PLACING YOUR PRE-ORDER
TO SECURE BOOKING: PLEASE PAY **£10 NON-REFUNDABLE DEPOSIT** WITHIN **7 DAYS**.