

CHRISTMAS PARTY MENU

3 COURSE LUNCH OR DINNER

PRE-ORDER ONLY

£30PP

Selection of breads, butter

STARTERS

Truffled parsnip soup, chestnuts (V/VG), bacon, crusty bread

Ham hock terrine, piccalilli, toasted hazelnuts, Melba toast

Turkey & cranberry Scotch egg, mustard aioli

Stilton doughnut, plum jam, watercress (V)

Beetroot cured salmon gravlax, pickled cucumber,
dill & mustard dressing, rye toast

MAINS

Butter roasted turkey breast with all the trimmings
*Sage & chestnut stuffing, goose fat roasted potatoes & parsnips, seasonal vegetables,
pigs in blankets, homemade cranberry & bread sauce*

Braised shin of beef, creamed potato, roasted carrot, seasonal greens

Seabass, Jerusalem artichoke puree, cavallo nero, pistacchio beurre noisette

Beetroot filo wellington, parsnip puree, cavallo nero, mulled wine jus (VG)

DESSERTS

Christmas pudding, brandy butter

Panettone bread & butter pudding, custard

Clementine & gingerbread trifle

Pear, clove & orange granita (VG)

Tea or coffee

Homemade mini mince pies

*Many dishes available gluten free or dairy free
Orders minimum one week in advance of reservation using booking form
Menu available Friday 27/11 - Saturday 19/12 (excluding Sundays)
Tables by advanced booking only, £5 deposit per person on reservation*