



CHRISTMAS PARTY MENU

TO START

*ROASTED CUMIN AND BUTTERNUT SQUASH SOUP, LEMON CREME FRAICHE,
CRUSTY ROLL (V,GF,NF)*

*TIAN OF BABY PRAWN, CRAB AND AVOCADO, LIME & PLUM TOMATO DRESSING,
ROCKET LEAVES (GF,NF)*

*SMOKED CHICKEN, DUCK AND PISTACHIO TERRINE, CARAMELISED ONION & PEAR
CHUTNEY (GF)*

MAIN EVENT

*ROASTED BREAST OF ENGLISH TURKEY, PIGS IN BLANKET, CRANBERRY STUFFING,
TRIPLE COOKED POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PAN
GRAVY (NF)*

*24HRS SLOW COOKED BLADE OF BEEF, CHEESE & ONION DAUPHINOISE POTATOES,
ROASTED ROOTS, STEM BROCCOLI, RED WINE JUS (GF,NF)*

*BAKED FILLET OF SEABASS, BLACK OLIVES & CAPERS CRUSHED NEW POTATO, FINE
BEANS, PARSLEY & CLAMS SAUCE (GF,NF)*

ROASTED PUMPKIN, SPINACH & RED PEPPER STRUDEL, TARRAGON CREAM (V,NF)

TO FINISH

CLASSIC CHRISTMAS PUDDING FILO PARCEL, BRANDY SAUCE (V)

*BANOFFEE COOKIE CRUST CHEESECAKE, CREAM MOUSSE & CHOCOLATE
SHAVINGS*

CLEMENTINE, CRANBERRY AND PISTACHIO MERINGUES

2 COURSES £18

3 COURSES £23

(GF) GLUTEN FREE OPTION AVAILABLE

(V) VEGETARIAN

(NF) NUT FREE OPTION AVAILABLE

