

Festive Party Menu

2 courses for £23.95

3 courses for £28.95

for parties of 4 or more people

Starters

- Parsnip cream soup & celeriac crisps– sage bread roll (ve)(v)(gf)
- Smoked salmon roulade – cream cheese, beetroot, lemon caviar (gf)
- Pork terrine – baby leaves, apple chutney (gfo)
- Chestnut mushroom Vol au vent – winter greens, white wine velouté (v)

Mains

Festive Roast Turkey Breast with slow cooked leg, chestnut stuffing, roast potato, pigs in blankets
Served with rich gravy (gfo)

Braised Short Rib of Beef –Parsnip puree, winter greens & girolls mushrooms (gf)

Grilled Halibut – winter squash, hazelnut brown butter (gf)

King Oyster Mushroom - smoked polenta, curly kale, chestnuts & red amaranth (gf)(v)(ve)

All main meals served with sprouts & chestnuts, anise roasted carrots, red wine braised cabbage

Desserts

Orange chocolate Fondant – Madagascan vanilla ice cream

Lemon tart – cranberry sauce

Traditional Christmas Pudding – brandy custard sauce

Sorbet selection – raspberry meringue, shortbread (gf)(v)(ve)

Local Cheese Selection – crackers , apple chutney, (gfo) (£3 supplement)

Coffee and Mince Pies £2.50 PP

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are used and our main menu descriptions do not include all ingredients. Please ask a member of the team if you require assistance.

(v)=vegetarian (vo)=vegetarian option (gf)=gluten free (gfo)=gluten free option (n)=contains nuts

We can cater for most dietary requirements and have a vegan menu available