

£49pp

CHRISTMAS PARTY MENU

STARTERS

ROASTED WINTER ROOT VEGETABLE SOUP BLACK PEPPER & GARLIC
TUILLE | SOUR DOUGH WEDGE (GF & VEGAN ON REQUEST)

SMOOTH CHICKEN LIVER PATE | PORT & BLACKBERRY COMPOTE |
PICKLED SHALLOTS AND SOUR DOUGH CROSTINI'S (GF ON REQUEST)

BAKED BRIE & CRANBERRY TARTLET
RED ONION JAM (V)

SMOKED SALMON BLINIS
CRAB AND CORIANDER MAYONNAISE

MAINS

TRADITIONAL ROAST TURKEY | HOUSEMADE STUFFING | PIGS IN
BLANKETS | ROAST POTATOES | SEASONAL VEGETABLES
TRADITIONAL GRAVY (GF ON REQUEST)

TRADITIONAL BEEF | YORKSHIRE PUDDING | ROAST POTATOES |
SEASONAL VEGETABLES | RICH BEEF PAN GRAVY (GF ON REQUEST)

POACHED SALMON FILLET | BLOODY MARY & BASIL SAUCE | WILTED
SPINACH AND GARLIC ROASTED NEW POTATOES (GF)

GARLIC WILD MUSHROOM & PORTOBELLO WELLINGTON ROASTED ROOT
VEGETABLES | ROAST POTATOES | WHITE WINE & HERB SAUCE (V)

DESSERTS

CHRISTMAS PUDDING | BRANDY SAUCE (GF)

TRIO OF ICE CREAM
CINNAMON SPICED HONEYCOMB | WINTER BERRIES (GF)

ADVOCAAT & VANILLA CHEESECAKE
FRUIT COMPOTE | WHITE CHOCOLATE CRUMB

DARK CHOCOLATE TORTE
MULLED WINE BERRIES | MINT CHOCOLATE ICE CREAM

