

FESTIVE PARTY MENU

2 OR 3 COURSES - £34.95/£39.95 PER PERSON

Pre-Order Only

To Share - Toasted Bloomer, Hummus, Olives

STARTERS

Roasted carrot and parsnip soup, a drizzle of cream and a chive garnish, bloomer bread and butter (v) (vg-available).

Duck and orange pâté, sweet caramelised red onion chutney, capers, lightly toasted bloomer bread and butter.

Smoked salmon and crab salad, red onion, lemon and chive mayo, salted cucumber, micro herbs.

Breaded brie, mixed leaves, cherry tomato and cranberry sauce (v).

Mountain-aged speck ham, rocket salad, baby mozzarella, balsamic and olive oil dressing.

MAINS

Slow-braised lamb shank, deliciously buttery mash, crisp British roast potatoes, roast parsnips and carrots, Brussels sprouts, tender-stem broccoli and lashings of rich gravy.

Tender slow-cooked roast sirloin of beef, deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips and carrots, Brussels sprouts, tender-stem broccoli and lashings of rich gravy.

Pan-fried fillet of sea bass, roast baby potatoes in a butter and chive glaze, roast parsnips and carrots, Brussels sprouts, tender-stem broccoli and hollandaise sauce.

Beetroot and butternut squash Wellington, crisp British roast potatoes, roast parsnips and carrots, Brussels sprouts, tender-stem broccoli and rich gravy (vg).

Roast turkey breast and honey-glazed gammon, sage and onion stuffing, pigs in blankets, deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips and carrots, Brussels sprouts, tender-stem broccoli and lashings of rich gravy.

DESSERTS

Warm chocolate brownie, vanilla ice cream & mixed berry compote (v)

Chocolate & coconut tart, coconut ice cream and chocolate sauce (vg)(gf)

Festive fruit crumble, non-dairy custard (vg)

Christmas pudding, packed with juicy sultanas & a splash of cider and rum, hot brandy sauce, mince pie ice cream (v)

British cheese plate, selection of British cheeses, grapes, caramelised red onion chutney, crackers (v)

Note: Menus are available from the 1st–22nd Dec. A booking deposit of £10 per person is requested to secure your booking. All menus must be pre-ordered in advance. A discretionary 12.5% service charge will be added to your bill. All allergens & ingredients are available upon request. Please inform our staff of any allergies prior to placing your order. Please speak to a member of our team for further information.