



Festive Party Menu



2 courses £51 / 3 courses £55 PER PERSON
For parties of 4 and above – pre-order only

For The Table:

Baked rosemary Camembert, cranberry chutney, harissa sourdough (v) £20



Starters

Roast pumpkin and caponata soup, crispy sage, chilli oil (vg)

Smoked salmon, crab mayo, roasted fennel, avocado purée

Beetroot gnocchi, feta, smoky pepper pesto, confit garlic, mixed seed crisps (v)

Whipped goat's cheese, king oyster mushrooms, charred artichokes, chicory, toasted kasha (v)

Chicken liver parfait, Cumberland purée, chicken crackling, hazelnut granola



Mains

Butter-roasted turkey, cranberry, sage and pork stuffing, pig in blanket, maple carrots, cavolo nero, onion purée, roast potatoes

Venison haunch, gratin potato, cavolo nero, sour cherry harissa

Flat iron steak, smoked bacon and onion gravy, fries, watercress (£3 supplement)

Roasted cod and garlic mussels, wilted spinach, mashed potato, onion soubise, crispy onions

Spiced lentil, vegan cheese and potato pie, black cabbage, maple heritage carrots, mushroom jus (vg)



Puddings

Christmas crumble tart, marmalade, mandarins, vanilla brandy sauce (v)

Mint chocolate mousse bombe, caramel yoghurt, chocolate soil, stracciatella ice cream (v)

Sticky toffee carrot cake pudding, butterscotch sauce, mascarpone ice cream (v)

Spiced apple and golden sultana crumble, almond and coconut, custard (vg)

Mulled plum trifle, candied pistachio (v)

Mrs Kirkhams Lancashire, Eccles cake, damson jelly



Additional Sides

Gruyère cauliflower cheese, roasted garlic and spinach crumb (v) £8

Orange and ginger glazed parsnips, toasted almonds (vg) £6.2

Roasted sprouts, chestnuts, smoked pancetta and sage butter £6.2

Glazed Dauphinoise potatoes (v) £9.2

Pigs in blankets, cranberry, sage and pork stuffing £8



Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

A Festive Menu For Your Little Ones
Is Available On Request



Christmas Day Menu



3 courses £108 PER PERSON
Pre-order only

For The Table:

Colchester oysters, shallot dressing (£4 per oyster)

Starters

Roast pumpkin and caponata soup, crispy sage, chilli oil (vg)

Seared scallops, wilted spinach, sweet and sour baby carrots, coconut curry

Smoked turnip tart, sautéed wild mushrooms, roasted buckwheat caramel, pickled turnip (v)

Smoked chicken terrine, sweetcorn and guindilla chilli chutney, crispy Parma ham

Crispy fried artichoke flower, charred Delica pumpkin, Jerusalem artichoke purée, burnt leeks (vg)

Smoked halibut, pickled cucumber, elderflower dressing, crème fraiche, Melba toast

Mains

Butter-roasted turkey, cranberry, sage and pork stuffing, pig in blanket,
maple carrots, cavolo nero, onion purée, roast potatoes

Roast duck breast, confit duck hash, charred radicchio, mandarin purée, pancetta and toasted hazelnut jus

Pan-fried halibut, squash fondant, burnt leeks, cockle popcorn, lobster sauce

Spiced lentil, vegan cheese and potato pie, black cabbage, maple heritage carrots, mushroom jus (vg)

Beef Wellington, confit cabbage, broccoli purée, dolcelatte blue cheese, truffle jus

Harissa-folded halloumi, wood-roasted vegetables, hummus, buckwheat crumble (v)

Puddings

Christmas crumble tart, marmalade, mandarins, vanilla brandy sauce (v)

Black Forest chocolate delice, sour cherries, balsamic chocolate crisp, stracciatella ice cream (v)

Caramelised apple and custard slice, cinnamon caramel, vegan vanilla ice cream (vg)

Mulled plum trifle, candied pistachio (v)

Mrs Kirkhams Lancashire, Eccles cake, Oxford Blue, damson jelly



Chocolate orange and cranberry fudge (v)

Additional Sides

Gruyère cauliflower cheese, roasted garlic and spinach crumb (v) £8

Orange and ginger glazed parsnips, toasted almonds (vg) £6.2

Roasted sprouts, chestnuts, smoked pancetta and sage butter £6.2

Glazed Dauphinoise potatoes (v) £9.2

Pigs in blankets, cranberry, sage and pork stuffing £8



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