

FESTIVE PARTY

Menu

2 OR 3 COURSE – £30/£33 PER PERSON

Pre-order only

*A range of drink offers are available,
please speak to a member of the team for more details*

STARTERS

Roasted cauliflower soup, mature cheddar & sourdough croutons (v)
Smoked salmon, blinis, horseradish crème fraîche, pickled fennel
Caramelised onion tart, celeriac purée, toasted hazelnut crumb (vg)
Devilled mackerel pâté, mussels, salted cracker
Pressed duck & pistachio terrine, spiced plum jam, pickles, sourdough

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes
Venison haunch, roast celeriac, tenderstem® broccoli, date & prune sauce
Aged sirloin of beef, potato gratin, sweet heart cabbage, horseradish jus (£5 supplement)
Roast cod & parsley sauce, Jerusalem artichoke, spinach
Vegan Wellington, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (vg)
Wild mushroom & leek pie, garlic mash, mulled red cabbage, kale pesto (vg)

DESSERTS

Christmas pudding, brandy cream (v)
Chocolate mousse, mulled cherries, honeycomb (vg)
Vanilla & stem ginger cheesecake, mandarin marmalade, toasted almonds (v)
Plum & cinnamon pavlova, candied pistachio (v)
Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker (£5 supplement)

TO FINISH

(+£4.5 supplement)

Tea or coffee and mini mince pies

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.