

FESTIVE PARTY

Menu

2 OR 3 COURSE – £41/£46 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO £5.0

STARTERS

Chicken liver parfait, mushroom granola, red onion & port relish, sourdough

Gin cured salmon, juniper berries, goat cheese, citrus and cucumber

Pumpkin & lemongrass velloute, vegan nduja and crouton (vg)

Grilled duck & ham hock cabbage roll, mustard apple sauce & pistachio

Sweetcorn & date fritter, coconut & coriander sambal (vg)

MAINS

Roast turkey, cranberry & chestnut stuffing & all the festive trimmings

Rump fillet, charred shallot, green beans, bearnaise & chips (£7 supplement)

Hake & flambeed whisky mussels, jerusalem artichoke, caramelised chicory and watercress

Burnt broccoli cannelloni, oat bechamel & pistachio (vg)

Grilled apple & pinenut Porchetta, celeriac puree, mulled wine cabbage

DESSERTS

Christmas pudding, brandy custard & maple pecans (v)

Spiced Pavlova with oranges, mulled wine caramel and almonds (v)

Vegan chocolate mousse, cinnamon honeycomb & pomegranate (vg)

Cashel blue, Eccles cake, candied walnuts & spiced chutney

Selection of ice creams & sorbets (v)

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.