



FESTIVE PARTY MENU

2 OR 3 COURSES - 40pp/43pp

Pre-order only

ADD A GLASS OF PROSECCO £5 ADD A GLASS OF OUR HOUSE CHAMPAGNE £10

STARTERS

Roasted Jerusalem artichoke soup, truffled mushrooms (VG)
Chicken liver parfait, spiced orange chutney, brioche
Beetroot cured salmon, fennel & apple, smoked crème fraîche, salted cracker
Caramelised onion tart, celeriac purée, toasted hazelnut crumb (VG)
Devilled mackerel pâté, mussels, melba toast

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes
Aged rump pave, chips, bernaïse, watercress & caper salad (£7 supplement)
Pumpkin, mushroom & spinach roulade, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (VG)
Cod fillet, herb crust, champ, leeks, shellfish veloute
Roast duck, celeriac, chard & orange
Miso grilled king oyster mushroom, soy pearl barley risotto, bok choy, sesame (VG)

DESSERTS

Christmas pudding, brandy cream (V)
Roasted plum & clotted cream Panna Cotta, glazed hazelnuts (V) (GF)
Chocolate mousse, mulled cherries, honeycomb (VG) (GF)
Vanilla & stem ginger cheesecake, mandarin marmalade, toasted almonds (V)
Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker (£5 supplement) (V)

TO FINISH

Tea or coffee and mini mince pies (+£4.5 supplement)



Scan the QR code
for allergen & kcal info,
or ask a member of the team