

# FESTIVE PARTY *Menu*

2 OR 3 COURSE - £35/£38 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.*