

FESTIVE PARTY

Menu

2 OR 3 COURSE - £40/£46 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.