

## FESTIVE PARTY MENU

#### 3 COURSES - £52 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO - £6 (MAKE IT A KIR ROYALE FOR +£3)

ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)

For the table: Baked rosemary Camembert with cranberry chutney and harissa sourdough (V) (£20)

#### **STARTERS**

Roasted cauliflower soup with toasted seeds, curry oil and crispy kale  $\rm (VG)$  Chalk-stream smoked and hot-smoked trout with dill potatoes, smoky cucumbers and artichoke crisps

Sautéed potato gnocchi with wild mushrooms, chestnuts and mushroom crackling (VG) Roasted onion and chicory vol-au-vent with deep-fried blue cheese and pickled walnuts (V) Duck and Grand Marnier rillette with spiced plum jam, pickles and rosemary sourdough

#### MAINS

Butter-roasted turkey with cranberry, sage and pork stuffing, pig in blanket, maple carrots, roasted sprouts, parsnip purée and duck fat roasted potatoes

Venison haunch with pommes Anna, cavolo nero and sour cherry harissa

Baked herb crusted cod with crushed new potatoes, spinach and parsley sauce

Wild mushroom strudel with wilted spinach, truffle mushroom purée, and carrot pesto (VG)

# Sirloin steak with smoked bacon and onion gravy, seasoned fries and watercress (£8 SUPPLEMENT) PUDDINGS

Traditional Christmas pudding with brandy sauce (V)

Black Forest pavlova with sour cherry molasses (V)

Sticky banana pudding with cinnamon caramel and banana split ice cream (V)

Apple crumble Arctic roll with pickled blackberries (V)

Plant-based peanut butter and chocolate caramelised biscuit cheesecake with caramel sauce (VG)

Seasonal cheese board with spiced pear chutney truffle honey and salted cracker (E4 SUPPLEMENT)

### **ADDITIONAL SIDES**

Thousand layer chips (V) (£8)

Curried maple parsnips, apricot and toasted almonds (VG) (£7)

Roasted sprouts with apricot harissa (VG) (£7)

Dauphinoise for two (VG) (£12)

Pigs in blankets, cranberry, sage and pork stuffing (£6.50)



