

Christmas Party

MENU

Starters

Roasted Parsnip soup

topped with puffed rice, curry oil & parsnip chips served with slices of artisan bloomer (vgno) (gfo)

Wild mushroom and chestnut pâté

Sourdough toast, pickled shimeji, sage leaves (v)

Brie & beetroot chutney in a Kale pastry tart (v) (gf)

With mixed leaves, balsamic glaze, lemon & tarragon dressing

Porcini mushroom arancini

Parsnip puree, Mushroom ketchup, shavings of parmesan topped with crispy onions (v)

Mains

Roulade of Turkey

wrapped in bacon, stuffed with a cranberry and sausage meat farce with pigs in blankets, seasonal vegetable medley, Goose fat roast potatoes and rich gravy (gf)

Herb crusted Cod loin

bourguignon garnish, thyme crushed potato and topped with crispy greens (gf)

Pan roasted Pork Tenderloin Fillet

Anna potatoes, Roscoff onion, green beans, with a cream & cider sauce (gf)

Butternut squash, almond & lentil Wellington

with seasonal vegetable medley, roast potatoes, and a vegetable gravy (vgn)

Desserts

Banoffee Cheesecake

Butterscotch ice cream & caramelized bananas (vgno)

Classic Christmas pudding

Pouring Brandy Cream

Lemon Berry Delice

Sicilian Lemon sauce & berries served with clotted cream (gf) (vgno)

Mandarin Panne Cotta

With Mandarin slices, Cointreau cream, topped with a chocolate crumb

2 Courses £28.50 - 3 Courses £33.50

Please note that some of our products may contain Allergens or may have come into contact with.

. For any allergy advice, please ask your waiting staff