

Christmas Party

MENU

Starters

Thyme roasted parsnip & celeriac soup

herb oil, crispy leeks & mini tin loaf (Vgno)

Gin cured Salmon Tartare

pickled cucumber, cornichon & hazelnut salad

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

With mixed leaves, balsamic glaze, lemon & tarragon dressing

Porcini mushroom arancini

Parsnip puree, shavings of parmesan topped with crispy onions (Vgno)

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

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

Braised Blade of Beef

Horseradish mash, cavolo nero, beetroot, roast carrot & port gravy (gf)

Butternut squash, almond & lentil Wellington

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

Desserts

Poached pear & chocolate tart

Vanilla bean ice cream & chocolate crumb

Classic Christmas pudding

Pouring Brandy Cream

Lemon Berry Delice

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

Mandarin Panne Cotta

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

2 Courses £28.50 - 3 Courses £35.00

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