

CHRISTMAS PARTY MENU

MINIMUM GROUPS OF 6

£55 PP

PLEASE NOTE A £30PP DEPOSIT IS REQUIRED ON BOOKING.

GLASS OF PROSECCO ON ARRIVAL

FOR THE TABLE

Focaccia and Rapeseed Balsamic DF Available

STARTERS

Ham and Chicken Terrine

Earl Gray and Prune Puree, Croutons and Bitter Leaf Salad GF/DF Available

Tian of Prawn and Crayfish

Bloody Mary Sorbet and Avocado DF/GF Available

Cauliflower and Chestnut Soup

Pickled Apple and Warm Sourdough VE/DF/GF Available

MAINS

Turkey Ballotine

Roast Potatoes, Caramelised Root Vegetables, Cavolo Nero, Pig in Blanket, Red Wine Jus GF Available

Stout Braised Beef & Mushroom Suet Pudding

Chive Pomme Puree, Caramelised Root Vegetables, Cavolo Nero, Red Wine Jus

Pan Roasted Fillet of Salmon

Sun Blushed Tomato, Chive Mash, Wilted Spinach, Salmon Caviar, Lemon Beurre Blanc GF

Beetroot & Celeriac Tart Tatin

Chive Goats Curd, Cavolo Nero, Caramelised Root Vegetables, Sun Blushed Tomato Coulis, Pomme Puree VE Available

DESSERTS

Vanilla Panna Cotta

Wine Macerated Red Berries, Lavendar Tuille GF Available

Mulled Poached Pear

Baked in a Honey Puff Pastry, Vanilla Bean Ice Cream, Christmas Pudding Crumb VE

Christmas Pudding

with Brandy Sauce Macerated Winter Berries VE/DF Available

DOME