



Christmas Party Menu
29th Nov – 23rd Dec 2021

2 courses £26 or 3 courses £30
Minimum booking of 6 people.

Starters

Butterbean & truffle soup, topped with confit beans, crusty bread (v)

Homemade ravioli, filled with roasted butternut squash, pomegranate, sage on wilted spinach & toasted walnuts (Vg)

Vegetable terrine, roasted mixed vegetables marinated in soy & honey with a sweet potato rosti (Vg)

Beetroot cured smoked salmon, horseradish cream, watercress & granary bread

Venison carpaccio, flavoured with orange, star anise & rosemary with pickled blackberries & Parma ham shards

Mains

Wellington, stuffed with sesame coated beetroot, figs, pomegranate & spinach with herb roasted potatoes, honey glazed parsnips, cinnamon carrots & tender stem broccoli (Vg)

Stuffed aubergine, filled with puy lentils, smoked artichoke & dates with spiced new potatoes & lime chutney (Vg) – or topped with feta (v)

Roast Turkey, chestnut & bacon stuffing, pigs in blankets, roast potatoes, sprouts, seasonal vegetables & gravy

Rolled ribeye, wrapped in spinach & Parma ham, dauphinoise potato, honey glazed chantenay carrots, port braised red cabbage & gravy

Salmon wrapped in Parma ham with pink pepper & dill crème fraiche, chantenay carrots, steamed new potatoes, tender stem broccoli

Desserts

Christmas pudding, brandy butter sauce

Blackberry & dark chocolate panna cotta

Hazelnut chocolate brownie, baileys cream sauce

Orange & ginger marmalade cheesecake, cinnamon clotted cream

Small plate cheese, biscuits & quince jelly

Indicative menu, subject to supply availability.
A non-refundable 50% deposit needed upon booking.