

CHRISTMAS PARTY MENU

34.50 – three courses, coffee & mince pie

starters

WHITE BEAN SOUP | ve
truffled girolle mushrooms

TRADITIONAL PORK TERRINE
apple & pear chutney, pickled cucumber, toasted baguette

PRAWN COCKTAIL
grapefruit, avocado & prawn toast

SWEETCORN FRITTER | ve
chipotle mayonnaise, avocado guacamole

DUCK EGG CROUSTILLANT
herb purée, garlic crouton

mains

SLOW-COOKED BEEF BLADE
parsnip mash, parsnip crisp, red wine sauce

DUCK LEG CONFIT
French beans, carrots, Dauphinoise potato,
blackberry sauce

HOLLY FARM FREE-RANGE BRONZE ROAST TURKEY
chestnut stuffing, bacon-wrapped chipolata, Brussels
sprouts, rissole potatoes, bread sauce & port gravy

PAN-FRIED SEA BREAM WITH PRAWN POTATOES
buttered kale, Bouillabaisse sauce

MOROCCAN VEGETABLE TAGINE | ve
harissa aubergine, roasted squash & red peppers,
apricot & pistachio couscous

desserts

WINTER SPICED BREAD & BUTTER PUDDING | v
brandy anglaise



BLACKCURRANT MOUSSE | v
poached blackcurrants, vanilla biscuit | ve *without biscuit*

CHOCOLATE DELICE | v
crispy feuilletine base, chocolate ganache, dark chocolate
sauce, honeycomb ice cream with hazelnuts & pistachios

APPLE & BLACKBERRY CRUMBLE | ve
vanilla ice cream

Filter coffee or tea & mince pie

*Optional cheese course with accompaniments
(instead of dessert 4.00 or as an extra course 12.00)*

 suitable for vegetarians  suitable for vegans

ALLERGENS: Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. All major credit cards are accepted. VAT is included at the prevailing rate. Our usual service charges will apply. Payment by credit/debit card only.

