

FESTIVE PARTY

Menu

2 OR 3 COURSE - £56/£61 PER PERSON

Pre-order only

ADD A COCKTAIL RECEPTION £8.0

ADD A GLASS OF PROSECCO £5.0

STARTERS

Roasted cauliflower soup, mature cheddar & sourdough croutons (v)

Smoked salmon, blinis, horseradish crème fraîche, pickled fennel

Caramelised onion tart, celeriac purée, toasted hazelnut crumb (vg)

Devilled mackerel pâté, mussels, salted cracker

Pressed duck & pistachio terrine, spiced plum jam, pickles, sourdough

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes

Venison haunch, roast celeriac, tenderstem® broccoli, date & prune sauce

Aged sirloin of beef, potato gratin, sweet heart cabbage, horseradish jus (£5 supplement)

Roast cod & parsley sauce, Jerusalem artichoke, spinach

Vegan Wellington, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (vg)

Wild mushroom & leek pie, garlic mash, mulled red cabbage, kale pesto (vg)

DESSERTS

Christmas pudding, brandy cream (v)

Chocolate mousse, mulled cherries, honeycomb (vg)

Vanilla & stem ginger cheesecake, mandarin marmalade, toasted almonds (v)

Plum & cinnamon pavlova, candied pistachio (v)

Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker (£5 supplement)

TO FINISH

(+£4.5 supplement)

Tea or coffee and mini mince pies

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.