



Festive

PARTY MENU

£29.95 per person for 3 Courses

AVAILABLE FROM 30TH NOVEMBER - 24TH DECEMBER

STARTERS

Roast pumpkin soup, toasted seeds, sage
Gin cured salmon, pickled radish & cucumber, mustard, dill crème fraîche
Truffled mushroom croquettes, carrot purée
Chicken liver parfait, plum chutney, toasted brioche
Seared scallops, cauliflower purée, pancetta crisp, red wine vinaigrette
£4.50 supplement

MAINS

Roast turkey breast, roast potatoes, pigs in blankets, chestnut stuffing, sprouts & roots, gravy
Roast fillet of Cod, mussels, leeks, cream & kale
Spinach, cauliflower & chestnut Wellington, sprouts & roots, veg gravy (vegan)
Ale braised beef blade, mashed potatoes, greens, mushrooms & lardons
Rib eye steak, whipped garlic & parsley butter, chips & mixed leaves
£4.50 supplement

DESSERTS

Warm chocolate, almond cake, salted caramel ice cream, chocolate sauce
Christmas pudding, brandy sauce
Cinnamon mascarpone pannacotta, poached winter fruits
Sticky banoffee pudding, salted caramel sauce, vanilla ice cream
British cheese selection, grapes, crackers

Indulgent festive menu package:

3 course menu (as above) + glass of Prosecco on arrival and chocolates to finish (+£7)

Child Christmas festive menu: £12.95

£5 per person deposit required

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please discuss with one of the team.