



CHRISTMAS PARTY MENU

3 COURSES £26.95
FOR PARTIES OF 10 OR MORE. AVAILABLE 29TH NOV - 23RD DEC

STARTERS

SOUP DU JOUR (ve) (gf*)

Soup of the day served with fresh bread

SCOTTISH SMOKED SALMON (gf*)

Avocado hummus, mixed leaves, lemon & sun dried tomato bread

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

With clarified butter, pink peppercorns, toasted bread & chilli tomato marmalade

GARLIC MUSHROOMS (v) (ve*) (gf*)

Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted white bloomer

GRILLED GOAT'S CHEESE (v) (gf*)

On toasted brioche with aged balsamic vinegar, caramelised red onions & Jen's beetroot chutney

MAIN COURSES

PANCETTA WRAPPED TURKEY ESCALOPE

With sage & onion stuffing, cranberry Madeira jus, served on roasted new potatoes, parsnips, carrots & Brussels sprouts

ROASTED COD LOIN (gf)

On crushed new potatoes with buttered green beans & white wine tarragon cream

6oz RUMP STEAK (gf)

Chargrilled & served with peppercorn sauce, grilled tomato, flat mushroom, rocket & skin-on fries

Upgrade to 7oz Sirloin £4

PAN ROASTED CHICKEN SUPRÊME (gf)

With wholegrain mustard cream, roasted new potatoes, parsnips, carrots & Brussels sprouts

IBERIAN BELLY PORK (gf*)

Slow roast & honey glazed with spinach, chorizo & black pudding, thyme red wine jus & pommes purée

FESTIVE NUT ROAST (v) (n)

Walnut, cranberry & sundried tomato nut roast with roasted new potatoes, parsnips, carrots, Brussels sprouts & cranberry Madeira jus

SPICED CHICK PEA CAKES (ve) (n)

Coriander & lime tabbouleh, carrot raisin & orange salad with flaked almonds & avocado hummus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (n)

Served warm with brandy cream & redcurrants

WARM FRANGIPANE & RASPBERRY TART (n) (ve*) (gf)

Served with vanilla ice cream & raspberry coulis

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard


STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

TRIPLE CHOCOLATE BROWNIE (gf)

Served warm with chocolate fudge sauce & vanilla ice cream

Please note a £10 per person deposit will be required to secure your booking.
We will also need a pre-order for your party from this menu.



(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free
(ve*) can be made vegan (gf*) can be made gluten free

