



# CHRISTMAS PARTY MENU

3 COURSES £26.95

## 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



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





If you would like any dietary or allergen advice, please speak to one of the team.

Due to the presence of nuts in some products, there is a small possibility  
that nut traces may be found in any of our menu items.  
For parties of 8 or more, a discretionary 10% service charge will be added to the bill.

Thank you.