

FESTIVE PARTY MENU

Monday 24th November - Wednesday 24th December

2 courses £30 | 3 courses £36

COMPLIMENTARY BUBBLES FOR ALL FESTIVE PARTY BOOKINGS ON
MONDAY - WEDNESDAYS FROM NOV 24TH UNTIL DEC 17TH

FOR THE TABLE

Rustic bread with sundried tomato butter

STARTERS

Heritage butternut squash soup with toasted pumpkin seeds, chilli oil & toasted sourdough (pb/gfo)

Corn fed chicken liver pate with toasted brioche, smoked date puree and silver skin onions (gfo)

Old fashioned potted shrimp with toasted sourdough (gfo)

Butterbean hummus with coconut yoghurt, toasted pine nuts & rocket with pitta to mop!

MAINS

Roast crown of Pembrokeshire turkey & honey mustard glazed gammon, Yorkshire pudding, honey parsnips, glazed carrots, charred chestnut Brussels, pigs in blankets & a rich gravy (gfo)

12-hour slow cooked Surrey Farm feather blade of beef with creamy mash,
seasonal greens, crispy onions & a rich gravy (gf) *

Canadian maple glazed supreme of salmon, lobster glazed risotto, samphire and clam meat

Roast celeriac steak with parsnip puree, grilled stem broccoli and toasted pine nut salsa

DESSERTS

Christmas pudding with brandy creme anglaise

Chocolate torte with raspberry sorbet (pb)

Spiced sticky toffee pudding with vanilla ice cream (gf)

Isle of Wight blue with quince jelly & crackers *

TO FOLLOW

Mince pies

*£4 supplement

(v) vegetarian (pb) plant based (gf) gluten free (o) option available

Please clearly state your allergies or intolerances on the pre order sheet against your name
One complimentary glass of house bubbles per guest on arrival when redeeming festive offer