



# Festive

## PARTY MENU

**£27.95 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.*