

FESTIVE PARTY MENU

— ❧ £65pp ❧ —

Bread & Butter

STARTERS

Jerusalem Artichoke Soup *vg*

rocket & chestnut pesto

Burrata

roasted delicata squash, crispy sage, pomegranate, pistachio

Chicken Liver & Foie Gras Pâté

rocket salad & toasted brioche, onion marmalade

Classic Prawn & Crayfish Cocktail

baby gem, Marie Rose sauce, avocado, lemon

MAINS

Salt Baked Celeriac *vg*

caramelised shallot & cauliflower purée, pine nut & raisin gremolata

Pan Fried Cod

mussels, new potatoes, Champagne chive cream

Roasted Free-Range Turkey Breast

duck fat roast potatoes, roasted sprouts, celeriac & truffle purée, heritage carrots, pigs in blankets, cranberry sauce, sage & onion stuffing, proper gravy

Grilled 30-Day Rib of Beef

dauphinoise potatoes, peppercorn sauce, watercress

DESSERTS

Sticky Toffee Christmas Pudding *vg*

brandy sauce, vegan vanilla ice cream

Baked Vanilla Cheesecake *gf*

biscuit base, candied ginger

Warm Chocolate Tart

salted caramel, vanilla ice cream

Cheese Plate (Supp. £10)

selection of cheeses, crispbreads, fresh fruit, apple chutney

Teas, Coffees, Mince Pies

EXTRAS

Roasted Sprouts £5 | Pigs in Blankets £8 | Duck Fat Roasted Potatoes £5

vg: vegan · v: vegetarian · gf: gluten free

Please enquire for allergen information & gluten conscious options where available