



CHRISTMAS PARTY MENU

STARTERS

Butternut Squash & Vanilla Velouté,
Lime Oil

Crispy Hoisin Duck
Fennel & Orange Salad | Blood Orange Vinaigrette | Seeded Granola

Mushroom Arancini
Celeriac & Chestnut Purée | Pickled Shallots | Herb Oil

Hot Smoked Salmon
Lilliput Capers | Horseradish Crème Fraiche | Rye Bread

MAINS

Traditional Roast Turkey
, Chestnut & Apricot Stuffing | Pigs In Blankets | Roasted Winter Vegetables

Pan Fried Hake Fillet
Parsnip & Thyme Purée | Sauteed Potatoes | Salsa Verde

Red Wine Braised Ox Cheek
Truffled Dauphinoise Potato | Winter Cabbage

Sweet Potato, Walnut & Cranberry Nut Roast
Parsnip & Thyme Purée | Roasted Winter Vegetables

DESSERTS

White Chocolate & Vanilla Crème Brûlée

Pistachio Sable | Winter Berries

Christmas Bread & Butter Pudding
Brandy Custard | Vanilla Ice | Honeycomb

Selection Of Cheeses
Wheat Crackers |  Walnut & Quince Jelly

If you have any dietaries or allergies please notify when booking.

WEDNESDAY TO SATURDAY

£45pp for lunch (minimum 10 people)

£55pp for dinner (minimum 20 people)