



NO. 3

CHRISTMAS PARTY MENU

£35 PER PERSON

STARTER

Creamy Celeriac Soup, wild mushrooms, truffle oil and sourdough croutons (V, D, G)

Feta, radicchio, gem lettuce, apple, celery, toasted walnuts,
coriander seed dressing (VG, N, CE, SD)

Smoked Salmon & Prawn Salad, smashed avocado,
cocktail sauce, sourdough croutons (F, C, G, E, SD)

Beef Cheek Croquettes, horseradish mayonnaise,
red wine jus, salsa verde (G, E, SD)

MAINS

Roast Turkey Breast, sage and onion stuffing, pigs in blankets, seasonal vegetables,
roast potatoes, bread sauce, cranberry sauce & gravy (D, G, SD, E)

Fillet of Sea Bass, creamy mash, seasonal greens, capers,
garlic parsley butter (F, GR, SD, D)

Nut Roast, seasonal vegetables, roast potatoes,
cranberry sauce and vegetarian gravy (VG, N)

DESSERTS

Christmas Pudding Brandy and orange custard (V, D, SD, N, G)

Chocolate Brownie, raspberry sorbet and berry sauce (V, E, G, D)

VEGAN BROWNIE AVAILABLE ON REQUEST

Stilton Cheese, chilli jam, pickled celery and crackers (V, D, SD, CE, G)

ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

*Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order.

Not all ingredients are listed on the menu and we can not guarantee the total absence of traces of nuts or allergens.

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian (N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

A discretionary 12.5% service charge will be added to your final bill. Which will then be shared equally between all our staff

All prices are inclusive of VAT

