



CHRISTMAS PARTY
THREE COURSES £35

STARTERS

CELERIAC & APPLE SOUP

APPLE CRISPS AND GRISSINI

SALMON ROULARD

HORSERADISH CREAM, LEMON AND CROUTONS

RABBIT & TARRAGON TERRINE

PICCALILLI AND TOASTED RYE BREAD

MARINATED FIGS

GOAT'S CURD, TRUFFLE HONEY, CRUSHED WALNUTS AND RYE

MAINS

ROASTED TURKEY

PIGS IN BLANKETS, ROOT VEGETABLES, BRUSSEL SPROUTS & CHESTNUTS, ROASTED POTATOES, SAGE STUFFING AND JUJ

7oz FILLET STEAK

CHERRY VINE TOMATOES, ROASTED GARLIC, BÉARNAISE SAUCE AND POLENTA CHIPS (£5 SUPP)

WILD MUSHROOM WELLINGTON

CHIVE MASHED POTATO, TENDERSTEM BROCCOLI AND MUSHROOM & GARLIC CREAM SAUCE

PAN ROASTED SEABASS

PEA CUSTARD, PEA & BROADBEAN SALAD AND CRISPY PANCETTA

DESSERTS

CHRISTMAS PUDDING

BRANDY ICE CREAM

DARK CHOCOLATE MOUSSE

WHITE CHOCOLATE MILKSHAKE, HONEYCOMB AND BOOZY CHERRIES

GLAZED LEMON TART

PASSION FRUIT, ITALIAN MERINGUE AND VANILLA ICE CREAM

SELECTION OF GREAT BRITISH CHEESES

A discretionary 10% service charge will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.