

FESTIVE PARTY MENU

2 COURSES £29 | 3 COURSES £36

£10 per person non-refundable deposit required - booking essential

STARTERS

Cauliflower & truffle soup, camembert croute, chive (V, GFOA)

Chestnut & turkey scotch egg, spiced plum ketchup

Smoked mackerel taramasalata, toasted rye, horseradish, pickled apple (GFOA)

Blood orange & liquorice cured salmon, pickled beetroot, fennel, watercress (GFOA)

Roast figs, gorgonzola, gingerbread, candied walnuts, rocket (V)

MAINS

Traditional roast Turkey, pig in blanket, sage & onion stuffing, cranberry jam, poultry jus, thyme & garlic roast potatoes, market vegetables

Blue cheese and herb crusted feather blade of beef, glazed carrots, morel jus

Pan roast hake, potato, clam, saffron & prosecco chowder (GFOA)

Roast parsnip risotto, gorgonzola, pomegranate, hazelnuts (V, GFOA)

Butternut squash nut roast, thyme & garlic roast potatoes, market vegetables (V, VGOA, GFOA)

DESSERTS

Christmas pudding sundae, Christmas pudding ice cream, whisky cream, date and fig sponge, orange shortbread

Cranberry & white chocolate panettone and butter pudding, salted caramel ice cream

Orange & vanilla rice pudding, cinnamon swirl

Warm chocolate brownie, salted caramel, honeycomb ice cream (GFOA)

Vegan sticky ginger toffee pudding, vegan vanilla ice cream (V, VGOA, GFOA)