



Christmas Party Menu

STARTERS

- Roasted Butternut Soup *with garlic chilli croutes*
Hot Smoked Salmon *with celeriac remoulade and pickle beetroot*
Ham Hock and Pea Terrine *pickled beetroot and radish salad*
Creamy Tarragon and Wild Mushroom *on toasted focaccia*

MAINS

- Roast Lemon & Garlic Turkey *stuffing, pigs in blankets, roasted potatoes, braised red cabbage, maple carrots, Brussel sprouts and gravy*
Gnocchi *with celeriac purée, pickled wild mushrooms, spinach and crispy onions*
Braised Blade of Beef *with mustard mash, maple roasted carrots and chasseur sauce*
Pan-Fried Salmon *with fondant potato, beetroot purée, buttered sprouts and wild garlic sauce*
Baked Aubergine *with tzatziki, harissa cous cous and toasted almonds*

DESSERTS

- Christmas Pudding *with vanilla pod ice cream*
Coffee Crème Caramel *with pistachio*
Chocolate Chip Orange Pudding *with vanilla ice cream (pb)*
Mulled Wine Poached Pear *with whipped crème fraiche and brandy snaps*

2 Course £29.95

3 Course £34.95

Head Chef: *Josh Hillyard*

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

vegetarian (v) vegan (pb)