

Christmas Party Menu

STARTERS

Celeriac, Hazelnut and Truffle soup (VE)
Toasted Focaccia

Brie Bon Bons (V)
Clementine and cranberry dressing

Home Cured Gravlox
Cured Salmon, brown toast, dressed leaves and fresh horseradish

Pulled BBQ Beef and Mozzarella Croquettes
Bed of rocket and pico de gallo

MAINS

Roasted Turkey Breast
Sausage stuffing, Yorkshire pudding, rosemary garlic potatoes & seasonal veg

Beef Stroganoff
Steamed rice with a side of sautéed spinach with garlic

Fillet of Salmon
On an asparagus potato cake served with an olive tapenade dressed side salad

Roasted Sweet Potatoe, Asparagus and Mushroom Filo Parcel (V)
Sauteed potatoes and chargrilled beetroot

2 COURSES

£29.95

PUDDINGS

Traditional Christmas Pudding (V)
Brandy Sauce

Creme Brulee (V)
Shortbread Fingers

Black Forest Eton Mess (V)

Dark Chocolate and Orange Gateau (V)
With Chantilly Cream

Cheese Board (V)
Cheddar, brie, blue cheese, red onion chutney and biscuits

3 COURSES

£34.95

**AVAILABLE
MONDAY TO SATURDAY
FROM NOVEMBER 10TH
TO DECEMBER 20TH**

Terms & Conditions: For Christmas party bookings the entirety of the table must pre-order from the Christmas party menu, all food needs to be pre-ordered. No initial deposit will be taken, however, should a booking be cancelled within less than 24 hours of the reservation or the table is a no-show, a non-refundable amount of £10 per person will be taken from the card used to confirm the reservation. Meals pre-ordered and cancelled less than 24 hours before the reservation will still be charged.

If you require information regarding the presence of allergens in any of our food or drinks, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients that do contain allergens.

Vegan (VE)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option (GFO)

Vegetarian Option (VO)

Vegan Option (VEO)