



FESTIVE PARTY MENU

For groups 8+

2 Courses £25 | 3 Courses £33

Lunch & Early Evening (12-2.30pm & 5-6.30pm – 2 hour duration)

2 Courses £30 | 3 Courses £38

Late Evening (7-8.30pm – table all night)

APPETISER Baked Focaccia, Confit Garlic Hummus (*with Late Evening times only*)

STARTERS

Roast Butternut Soup
Chive Crème Fraiche, Baked Breads (v) (gf*)

Duck Liver Parfait
Beetroot Relish, Chestnuts, Toasted Sourdough (gf*)

Smoked Salmon Arancini
Pickled Fennel, Dill Mayonnaise, English Parmesan

Whipped Goats Cheese
Waldorf & Pear Salad, Herb Cheese Straws (v) (gf*)

MAINS

Pan Fried Salmon
Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf)

Roast Turkey
Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry (gf*)

Beetroot & Red Onion Tart
Parsnip Puree, Chestnuts, Hispi Cabbage (v)

Braised Beef
Creamed Potatoes, Savoy Cabbage, Carrots, Truffle Sauce (gf)

SIDES (FOR 2) Creamed Potatoes £4.95 | Honey Roast Parsnips £4.95 | Roast Potatoes £4.95
Green Beans & Shallots £4.95 | Truffle Mayo & Parmesan Fries £5.50 | Fries £3.95

DESSERTS

Christmas Pudding
Warm Brandy Sauce (v) (gf*)

Sticky Toffee Pudding
Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Passion Fruit Parfait
Whipped Chocolate, Brandy Snap Biscuit (gf*)

Cheese Plate
Relish, Celery, Biscuits (gf*)
(Cropwell Bishop Stilton, Black Bomber Cheddar, French Brie)

(v) vegetarian (v*) vegetarian on request

(gf) no gluten ingredients (gf*) gluten ingredients can be omitted

We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination.

Please speak with the team regarding allergies / dietary requirements