



FESTIVE PARTY MENU

For groups 8+

2 Courses £25 | 3 Courses £30

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

2 Courses £30 | 3 Courses £35

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)

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 | Honey Roast Parsnips | Roast Potatoes
Green Beans & Shallots | Truffle Mayo & Parmesan Fries
£4.95 Each

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, Golden Cross Goats Cheese)
(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