



# *Christmas Party Menu*

Food allergies & intolerances; please speak to the manager about the ingredients in your meal, when making your order.

GF/GFO Gluten Free/Option DF/DFO Dairy Free/Option V vegetarian VGN/VGNO Vegan/option

A discretionary 10% service charge will be added to your bill.

*2 course £37*

*3 course £45*

*While you wait...*

*Selection of handmade bread rolls, olives & roasted garlic.*

## *Starter*

Cream of mushroom soup. GF

Chicken liver parfait, green apple, onion chutney & toasted brioche. GFO

Smoked salmon, red onion, parsley & lemon, buttered granary bread. GFO

Twice baked cheddar cheese soufflé & oyster mushroom.



## *Entrée*

Roast bronze Norfolk turkey, sage & chestnut stuffing, chipolatas with roasted root veg and duck fat potatoes. GFO

Beef bourguignon, glazed carrots and mushroom with creamy mash.

Sea bass fillet, warm salad of asparagus, sundried tomatoes, baby spinach & red pepper with Harissa sauce. GF

Cauliflower, sweet potato & chickpea Makhani with Cumin scented rice & mango chutney. GF/VGN

## *Dessert*

Traditional Christmas pudding & brandy custard. GFO

Raspberry & almond tart with vanilla Chantilly.

Ginger cake, butterscotch & vanilla ice cream.

Keens cheddar, green apple, onion chutney & oat biscuit. GFO

*(Includes coffee & handmade mince pies)*