



Christmas

PARTY MENU

3 Course £38

STARTERS

Roast Pumpkin Soup

With Toasted Hazelnuts . V

Chicken Liver Parfait

Brioche & onion chutney

Oak Smoked Salmon

Capers, shallots & horseradish cream.

Beetroot Salad

With pear, ricotta & walnut. **GF/V**

MAIN

Roast Turkey

Roast Turkey, sage & chestnut stuffing with pigs in blanket.

Lasagne

Wild mushroom & parmesan lasagne. V

Escalope of Salmon

Tomato & basil dressing. **GF/DF**

Ox Cheeks Beef Pie

Served with creamy mash.

(All served with roasted potatoes, Brussels sprouts & roast carrot)

DESSERT

Sticky Toffee Pudding

Butterscotch sauce with vanilla ice cream.

Chocolate Mousse

Sour cherry & chocolate shards.

Crème Brûlée

& spiced shortbread. **GFO**

Christmas Bread & Butter Pudding

Served with vanilla crème anglaise.

Includes coffee & handmade mince pies.

Pre orders only, £20 deposit required per head.

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.