

FESTIVE PARTY MENU

Spiced Carrot & Butternut Squash Soup

toasted pumpkin seeds, herb oil (GF) (VG) (V) (DF)

Oak Roast Smoked Salmon & Cream Cheese Roule

dill and hazelnut crumb, sweet chilli jam, sour dough crisps

Rib Of Beef Croquette

caramelised onion puree, pickled shallots, port reduction (DF)

Turkey Ballotine

filled with sage & onion stuffing, wrapped in streaky bacon with roast potatoes, glazed parsnips, sprouts, pigs in blankets, turkey gravy (DF)

Sirloin Cannon Steak

fondant potato, braised red cabbage, chantenay carrots, roast garlic and red wine sauce, served medium (GF) (DF)

Wild Mushroom, Spinach & Butternut Squash Suet Pudding

sweet potato puree, sauteed kale, sage gravy (V) (VG)

Homemade Traditional Christmas Pudding

brandy butter, orange syrup, candied orange (V)

Dark Chocolate Terrine

kirsch cherry gel, white chocolate soil, cherry sorbet, chocolate shard (GF) (V)

Caramel & Pecan Tartlet

clotted cream ice cream (V)

Tea & Coffee with petit fours

(GF) - Gluten free (DF) - Dairy free (V) - Vegetarian (VG) - Vegan

If you suffer from any allergies, please make us aware when pre-ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.