

MENUS >

PARTY NIGHT CHRISTMAS MENU

THURSDAYS, FRIDAYS & SATURDAYS

STARTER

CHICKEN LIVER PARFAIT, BLACKBERRY AND CIDER APPLE CHUTNEY, BRIOCHE TOAST (RGF)

LEEK AND POTATO SOUP, CHIVE OIL, BAKED FOCACCIA CROUTONS (VG) (RGF)

SMOKED SALMON AND SPINACH FISHCAKE, LIME AND SAFFRON MAYONNAISE, PICKLED FENNEL AND CRISPY CAPERS

ROASTED CAULIFLOWER, SWEET ONION AND APPLEWOOD CHEESE TART, MARINATED TOMATO SALAD, HENDERSON'S RELISH SYRUP (V)

MAIN COURSE

ROAST TURKEY, PIGS IN BLANKETS, SAGE AND ONION STUFFING, GRAVY (RGF)

SLOW BRAISED BRISKET OF BEEF "BOURGUIGNON", ROASTED MUSHROOMS, SHALLOTS, PANCETTA CRISP AND RED WINE SAUCE (GF)

BAKED COD LOIN, HERB AND FETA CHEESE CRUMB, SEARED RATATOUILLE VEGETABLES, PROVENÇALE SAUCE, BASIL OIL (RGF)

ROASTED ROOT VEGETABLE AND CHESTNUT PITHIVIER, BRAISED RED CABBAGE PUREE, SAGE AND PORT JUS (VG)

SERVED WITH POTATOES AND A SELECTION OF VEGETABLES

DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE (RVG) (RGF) (V)

WARM DOUBLE CHOCOLATE BROWNIE, HONEYCOMB ICE CREAM AND CARAMEL CHOCOLATE SAUCE (GF) (V)

BLACK CHERRY AND ALMOND TART, CINNAMON MASCARPONE CREAM, SOUR CHERRY GEL, AMARETTI CRUMB (V)

A SELECTION OF CHEESE WITH CELERY, CHUTNEY, BISCUITS AND FRUIT CAKE (RGF) (V)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RVG) The dish can be adapted to be vegan

(RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.

MENUS >

PARTY NIGHT CHRISTMAS MENU

WEDNESDAYS & SUNDAYS

STARTER

CHICKEN LIVER PARFAIT, BLACKBERRY AND CIDER APPLE CHUTNEY, BRIOCHE TOAST (RGF)

LEEK AND POTATO SOUP, CHIVE OIL, BAKED FOCACCIA CROUTONS (VG) (RGF)

MAIN COURSE

ROAST TURKEY, PIGS IN BLANKETS, SAGE AND ONION STUFFING, GRAVY (RGF)

BAKED COD LOIN, HERB AND FETA CHEESE CRUMB, SEARED RATATOUILLE VEGETABLES, PROVENÇALE SAUCE, BASIL OIL (RGF)

ROASTED ROOT VEGETABLE AND CHESTNUT PITHIVIER, BRAISED RED CABBAGE PUREE, SAGE AND PORT JUS (VG)

SERVED WITH POTATOES AND A SELECTION OF VEGETABLES

DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE (RVG) (RGF) (V)

WARM DOUBLE CHOCOLATE BROWNIE, HONEYCOMB ICE CREAM AND CARAMEL CHOCOLATE SAUCE (GF) (V)

(V) Vegetarian

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