



Christmas Party Menu

2 COURSES £34.99 / 3 COURSES £39.99

STARTERS

Duck Rillettes

Slow-cooked duck, toasted sourdough, spiced plum chutney, pickled blackberry & mix leaves

Crispy Brie & Cranberry Filo Parcel

Golden filo pastry, baked brie, cranberry & orange compote, toasted walnuts & mix leaves

Roasted Parsnip & Apple Soup

Cream of parsnip soup, caramelised apple, sage oil

Smoked Mackerel Pâté

Horseradish crème fraîche, pickled cucumber, dill & dressed leaves

Goat's Cheese & Beetroot Tart

Whipped goat's cheese, roasted heritage beetroot, balsamic glaze & rocket

MAINS

Braised Beef Cheek

Truffle pomme purée, roasted heritage carrots, crispy kale, shallot & red wine jus

Roasted Pork Loin

Sage & chestnut stuffing, fondant potato, caramelised apple, braised red cabbage & cider jus

Pan-Roasted Sea Bass

Crushed herb potatoes, roasted fennel, samphire, citrus beurre blanc & crispy capers

Wild Mushroom & Truffle Pithivier

Wild mushrooms, spinach & chestnut wrapped in golden puff pastry, pommes purée, seasonal vegetables & thyme jus

Traditional Christmas Roast

Rosemary roast potatoes, sage & onion stuffing, maple-glazed carrots, buttered sprouts, tenderstem broccoli, Yorkshire pudding & rich turkey gravy

DESSERT

Spiced Pear & Almond Tart

Warm almond frangipane tart, poached pear, vanilla ice cream & spiced caramel

Dark Chocolate & Salted Caramel Tart

Rich dark chocolate ganache, salted caramel, chocolate crumb & vanilla ice cream

Christmas Pudding

Traditional Christmas pudding, brandy anglaise, cranberry & orange compote and vanilla ice cream