

Christmas Party Menu

Starters

Smoked Salmon Carpaccio

candied beetroot, preserved lemon, creamed horseradish and pea tendrils (gf)

Beetroot Hummus

toasted chickpeas, spring onion and mint (ve/df/gfo)

Ham Hock, Pickled Carrot and Mustard Terrine

with carrot and cucumber ribbons (df/gfo)

Honey Glazed Halloumi and Fig Salad

prosciutto, toasted almonds, rocket and sherry vinegar dressing (gf)

Mains

Hand Carved Local Roast Turkey

with bacon wrapped chipolatas, honey mustard parsnips and gravy (gf/df)

Roast Fillet of Salmon

with a basil pesto cream sauce (gf)

Roasted Leg of Lamb

roasted with rosemary and garlic (gf/df)

Filo Parcel

roasted root vegetable parcel with vegan gravy (ve)

Desserts

Traditional Christmas Pudding

with brandy sauce (v/gfo)

Winter Berry Pavlova

in a meringue nest with Chantilly cream and mixed doubles (v/gf)

Chocolate Mousse

a rich chocolate mousse with shortbread and berries (ve/gfo)

3 Course Meal and DJ - £47.50 per person

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option (df) = dairy free (dfo) = dairy free option (vo) = vegetarian option (veo) = vegan option

If you are ordering for someone who has a food allergy or intolerance, please let us know.

We cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.