

Christmas Party Menu

Includes
3 Course
Meal
and DJ

White Onion, Leek and Potato Soup
With house Focaccia bread v ve df gfo

Smoked Mackerel, Peppercorn and Dill Pâté
With melba toast and dressed leaves gfo

Goats Cheese and Red Onion Marmalade Tartlet
Served warm on a rocket and walnut pesto v gfo

Pressed Terrine of Chicken and Pancetta
With spiced tomato chutney and warm brioche toast gfo



Hand-carved Local Roast Turkey Breast
Pigs in blankets, honey and mustard roast parsnips, roast
potatoes, seasonal vegetables and gravy gf df

Slow-cooked Shoulder of English Lamb
Roast potatoes, seasonal vegetables, port and redcurrant jus gf df

Baked Fillet of Salmon
Basil and pinenut crust, roasted new potatoes,
seasonal vegetables and lemon hollandaise gf dfo

Butternut Squash and Beetroot Wellington
Roast potatoes, seasonal vegetables and vegan gravy v ve



Traditional Christmas Pudding
Brandy crème anglaise v gfo

Iced Dark Chocolate Marquise
Biscoff and raspberry crumble, coffee and dark rum sauce v gfo

Cinnamon Poached Pear
Winter-spiced apricot compote and vanilla ice cream v veo gf



Mince Pies to finish

£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 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.