

Christmas 2018

Celeriac & Apple Soup

Parsley & truffle oil with parsnip crisp (vv, gif, nif)

Roasted Munchkin Pumpkin

Quinoa tabbouleh salad, coconut, lime and chilli yoghurt (vv, gif, nif)

Chilled Tian of Hot Smoked Salmon

*Seaweed, caper & lime crème fraiche with pea shoot salad
and basil oil dressing (gif, nif)*

Duck Liver Parfait

Wrapped in confit duck leg, quince chutney, damson jelly and toasted bread (gif, nif)

Chestnut, Butterbean, Chickpea & Cumin Strudel

"Game" chips, sautéed greens and Jerusalem artichoke puree (vv, nif)

Pan Fried Fillet of Sea Bream

Creamed leeks, boiled new potatoes, fennel and carrot slaw (gif, nif)

Traditional Roast Turkey

Pigs in blanket & stuffing with all the trimmings (nif)

Slow Braised Featherblade of Beef

*Red wine with baby onion, Chantenay carrots, champ potatoes and
buttered swede (gif, nif)*

Christmas Pudding

Brandy sauce and warm cherry (gif)

Coconut & Vanilla Panna cotta

Mango, pomegranate and mint salsa with coconut shaving (vv, gif, nif)

Baked white chocolate cheesecake

Fruit of the forest compote (gif, nif)

Prices on set nights include a complimentary DJ

Lunch £24.95

Dinner £29.95

All our prices incur a 10% service charge

A £10 non refundable deposit per person is required to secure a Christmas booking

If you have an allergy please speak to the events team

vv- vegan

gif- gluten ingredient free

nif- nut ingredient free