



CHRISTMAS PARTY MENU

STARTER

Spicy pumpkin soup | v ve gf*
chilli oil, croutons & toasted pumpkin seeds

Mussel Saganaki | gf
tomato & shallots, feta cheese

Ham hock & confit chicken terrine
fennel & dill salad, mulled berries

Wild mushroom risotto | v ve*
fried oyster mushrooms & herb oil

MAIN

Roast turkey or chicken supreme | gf*
truffled stuffing & roasted root vegetables

Stuffed smoked aubergine | v ve* gf n
almond & chilli yoghurt, pomegranate gel & feta crumb

Beef shin casserole | gf*
baby vegetables & beef dripping mash

Sea trout fillet gf
clam chowder & chilli oil

DESSERT

Christmas pudding | v ve* gf*
brandy butter & creme

Baileys crème brûlée | gf*
& vanilla shortbread

Chocolate tart | v
Chantilly cream & toffee sauce

Baklava | v
& pistachio ice cream

TEA or COFFEE
& a mince pie

£32.00 per person for 3 course meal

A 10% service charge will be added to all bills (100% goes to our staff)

Allergens: please let us know of any allergies or dietary requirements before ordering.

* indicates dishes that can be made suitable for dietary needs

