



## CHRISTMAS PARTY MENU

### STARTER

Maple roasted parsnip & chestnut soup | v ve gf\*  
parsnip crisps & truffle oil

Oak smoked salmon, lemon cream & radish rilette | gf\*  
fennel & apple slaw with sourdough toast

Duck liver, brandy & clementine parfait  
glazed figs & endive, apricot & ginger chutney  
with homemade brioche

Cauliflower fritters & hazelnut dukkah | v ve\* gf n  
winter squash & tahini, red onion,  
mint & lime dressing

### MAIN

Roast turkey with smoked bacon & apricot stuffing | gf\*  
sunshine mash, seasonal honey roasted vegetables, pigs in blankets & rosemary gravy

Treacle glazed Ox cheeks | gf  
celeriac mash, honey roasted chanterelle carrots & crispy onion seed crumbs

Pan roasted Halibut | gf (£3.5 supplement)  
king prawns, leek, pancetta & potato hash, baby spinach & white wine thermidor sauce

Thyme roasted squash, sweet potato & mushroom wellington | v ve gf\*  
tenderstem broccoli, cranberry sauce & gravy

### DESSERT

Christmas pudding | v ve\* gf\*  
brandy sauce

Cinnamon & steam ginger pannacotta | gf\*  
& shortbread crumb

Apple & winter berry crumble | v ve\* gf  
served with warm custard

Amaretti tramontana | v  
Dark chocolate mousse with soaked raisins  
& crushed amaretti biscuits

TEA or COFFEE  
& a mince pie

£37.00 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

