

£52.50pp

CHRISTMAS PARTY MENU

STARTERS

CELERIAC AND APPLE VELOUTÉ | SERVED WITH SAGE OIL & TOASTED
HAZELNUTS (VG) (GFA)

CURED SALMON GRAVLAX | BEETROOT CURE, DILL EMULSION, RYE CRUMB
& MUSTARD SEEDS

CONFIT DUCK & ORANGE PARFAIT | SPICED ORANGE CHUTNEY AND
TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI | TRUFFLE MAYO AND CRISPY
SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS

TURKEY BALLOTINE | ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS
IN BLANKETS, ROAST POTATOES AND TRADITIONAL TURKEY SAUCE (GF)

BRAISED FEATHERBLADE | BLACK GARLIC MASHED POTATOES, ROASTED
SHALLOTS & RED WINE REDUCTION SAUCE (GF)

BAKED FILLET OF SALMON | LEMON INFUSED POMME PUREE |
PANCETTA, SAMPHIRE & PEA EMULSION | RED AMARANTH (GF)

CHARRED CAULIFLOWER STEAK | ROMESCO SAUCE, POMEGRANATE, CRISPY
CHICKPEAS AND POMME PUREE (VEGAN) (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED
CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

EGGNOG CRÈME BRÛLÉE | SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

TRADITIONAL CHRISTMAS PUDDING | BRANDY SAUCE & RED CURRENTS (V)
(GFA)

TRIO OF ICE CREAM | ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT
COULIS (V) (GF)