

£52.50pp

CHRISTMAS PARTY MENU

STARTERS

CELERIAC & 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 & TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI

TRUFFLE MAYO & CRISPY SAGE (GF)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES & CREAMED BRUSSEL SPROUTS

TURKEY BALLOTINE

ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS' IN BLANKETS, ROAST POTATOES & 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 & POMME PUREE (VEGAN) (GF)

DESSERTS

EGGNOG CRÈME BRÛLÉE

SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

TRADITIONAL CHRISTMAS PUDDING

BRANDY SAUCE & RED CURRANTS (V)(GFA)

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

TRIO OF ICE CREAM

ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)