

WINES at CHRISTMAS

Pre-order to guarantee availability.

Please ask for our wine list if you would like to pre-order selected bottles for your party, our festive selection below features some of our favourite wines to help you with your choice.

CHAMPAGNE *(per bottle)*

JOSEPH PERRIER CUVÉE ROYALE (N.V.) 45.00

WHITE *(per bottle)*

PICPOUL DE PINET 25.50
Languedoc-Rousillon (France)

BOURGOGNE CHARDONNAY 33.00
Couvent des Jacobins, Louis Jadot, Côte d'Or (France)

WHITE BORDEAUX (ORGANIC) 39.00
Château de Seuil, Graves (France)
Gold Award Concours International 2017


RED *(per bottle)*

RIOJA CRIANZA BODEGAS CORRAL 28.50
Don Jacoba (Spain)

MALBEC SALENTEIN 32.00
Valle de Uco (Argentina)

BORDEAUX (ORGANIC) 39.00
Château de Seuil, Graves (France)
Gold Award Concours International 2017



 Vegetarian dish. Special gluten free and dairy free menus are available. Some of our dishes contain nuts or nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please speak to your server.

Christmas Party Menu

*Three courses 42.50
crackers, coffee & mince pies*

starters

CAULIFLOWER & GRANA PADANO SOUP 
TRADITIONAL PORK "TERRINE DE CAMPAGNE"
soused vegetables

GUINEA FOWL LEG CROQUETTE
black cherry compote

GOAT'S CURD & BLUE CHEESE CROUSTILLANT 
apple & celery salad

GRILLED HOME-SMOKED SHETLAND SALMON
cauliflower & horseradish crème fraîche

mains

SLOW-COOKED BEEF BLADE
red wine sauce, chateau potatoes, baby carrots, French beans

DUCK LEG CONFIT
*wild mushroom fricassée, red onion marmalade,
Dauphinoise potato, Madeira sauce*

ROBERT CALDECOTT'S HOLLY FARM ROAST TURKEY
BREAST, BONED CHESTNUT-STUFFED THIGH
slow-roasted vegetables, bread sauce, pigs in blankets, port gravy

GRILLED SEA TROUT FILLET
spring onion & prawn potatoes, herb butter

PUMPKIN RISOTTO
roast sweet potato wedges 

Main courses served with risolet potatoes & buttered sprouts with almonds

desserts

CHRISTMAS MINCEMEAT PUFF PASTRY TART
cream 

POACHED RHUBARB CREME BRULEE
cinder toffee 

CHRISTMAS BREAD & BUTTER PUDDING
brandy Anglaise 

APPLE, GOOSEBERRY & ALMOND CRUMBLE
vanilla ice cream 

VALRHONA TRIPLE CHOCOLATE CUP
chocolate mousse, sorbet and crumble 

FILTER COFFEE or TEA & MINCE PIES

CHEESE OPTIONS
(as an extra course 8.20 or instead of dessert 4.00 supplement)

New Year's Eve Party Menu


Four courses 79.90

CHICKEN CONSOMME
wild mushroom ravioli, winter truffle

GRILLED MACKEREL
pickled turnips & apple

ROAST PHEASANT BREAST
crisp confit leg, roast winter vegetables, port wine sauce

10oz CORNISH SIRLOIN STEAK
French fries, salad, Béarnaise sauce

WILD MUSHROOM LASAGNE 

CHOCOLATE DELICE SLICE
praline panacotta & croustillant 

TROPICAL FRUIT CRUMBLE
pineapple & mango with almond, ginger & citrus crumb 

FILTER COFFEE or TEA

FULL VEGETARIAN MENU AVAILABLE
Please contact us for details

*We hope you can join us for New Year's Eve.
Please give us a call or pop in for more information on
early evening menus, the party menu and plans for the evening.*



CHRISTMAS PARTY & NEW YEAR'S EVE LUXE UPGRADE

*For a 12.50 supplement add a glass
of Joseph Perrier Champagne & a selection
of French & British artisan cheeses.*

