



CHRISTMAS PARTY MENU 2022

34.50 per person – three courses, coffee & mince pie

Starters

WHITE BEAN SOUP (ve)
truffled girolle mushrooms

TRADITIONAL PORK 'TERRINE DE CAMPAGNE'
apple & pear chutney, pickled cucumber, toasted baguette

PRAWN COCKTAIL
grapefruit, avocado & prawn toast

SWEETCORN FRITTER (ve)
chipotle mayonnaise, avocado guacamole

DUCK EGG CROUSTILLANT
herb purée, garlic crouton

Mains

SLOW-COOKED BLADE of BEEF
parsnip mash, parsnip crisp, red wine sauce

DUCK LEG CONFIT
French beans, carrots, Dauphinoise potato, blackberry sauce

HOLLY FARM FREE RANGE ROAST TURKEY
*chestnut stuffing, pig in blanket, Brussels sprouts,
rissole potatoes, bread sauce & port gravy*

PAN-FRIED SEA BREAM *with* PRAWN POTATOES
buttered kale, Bouillabaisse sauce

MOROCCAN VEGETABLE TAGINE (ve)
*harissa aubergine, roasted squash & red peppers,
apricot & pistachio couscous*

Desserts

WINTER SPICED BREAD & BUTTER PUDDING (v)
brandy anglaise

BLACKCURRANT MOUSSE (v)
poached blackcurrants, vanilla biscuit

CHOCOLATE DELICE (v)
*crispy feuilletine base, chocolate ganache, dark chocolate sauce,
honeycomb ice cream with hazelnuts & pistachios*

APPLE & BLACKBERRY CRUMBLE (ve)
vanilla ice cream

FILTER COFFEE OR TEA & MINCE PIE

*Optional cheese course with accompaniments
(instead of dessert 4.00 or as an extra course 11.50)*

(v) Vegetarian (ve) Vegan

ALLERGENS: Our menu descriptions do not list all ingredients. Please visit our web site or ask one of our team for the allergen menu.
Menu is subject to minor changes. All major credit cards are accepted. VAT is included at the prevailing rate.
Our usual service charges will apply. Payment by credit/debit card only.