

CHRISTMAS PARTY MENU

42.50 per person - three courses, coffee & mince pie

STARTERS

WHITE BEAN SOUP (ve)

truffled girolle mushrooms

TRADITIONAL PORK TERRINE

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, bacon-wrapped chipolata, 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 | (ve) without 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 12.00)

(v) suitable for vegetarians (ve) suitable for vegans

ALLERGENS: Our menu descriptions do not list all ingredients. For allergens, please scan the QR code. 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.

