

CHRISTMAS PARTY MENU

TO START

CREAM OF CURRIED RED LENTIL SOUP
crème fraîche

CHICKEN & CRANBERRY TERRINE
red onion marmalade, toasted brioche

POTTED SMOKED MACKEREL & HORSERADISH PATE
petite salad, granary toast

HERB-ROASTED TOMATO & FETA CHEESE TART
crispy gem lettuce, balsamic glaze

TO FOLLOW

TRADITIONAL CHRISTMAS TURKEY WITH ALL THE TRIMMINGS
brussels sprouts, garlic & thyme roast potatoes, chef's gravy,
cranberry tart

MAPLE SYRUP GLAZED-FILLET OF TROUT
cauliflower potato cake, sauce vierge

BUTTERNUT SQUASH & GOAT'S CHEESE TART TATIN
roast new potatoes, vegetarian gravy

8OZ SIRLOIN STEAK 10.00 supplement
thyme-roast potatoes, flat mushroom, balsamic roasted tomato,
green peppercorn sauce, sea salt rub

TO FINISH

CHRISTMAS PUDDING
brandy sauce

DARK CHOCOLATE MOUSSE
cherry compôte

MANGO CREME BRULEE
cardamon short bread

SELECTION OF ENGLISH CHEESES 5.00 supplement
grapes, celery, crackers, apricot & raisin chutney

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.