

FESTIVE PARTY MENU

for parties of 10 or more

STARTERS

BEETROOT, DARJEELING & VODKA-CURED SALMON
arran mustard dressing

SPICED SWEET POTATO SOUP
toasted coconut and coriander

CRISPY BRIE ARANCINI
cranberry aioli, sage, parmesan

CONFIT DUCK RILLETTE
toasted brioche, carrot & sultana salad,
pomegranate & parsley dressing

MAIN COURSE

ROAST BREAST OF TURKEY
stuffing, chipolatas, roast potatoes, roasted root vegetables,
brussels sprouts, turkey gravy

SLOW-COOKED FEATHER BLADE OF BEEF
mashed potato, roasted vegetables, bordelaise sauce

FILLET OF HAKE
piperade, smoked mussels, saffron new potatoes,
apple cider beurre blanc

GNOCCHI
wild mushroom fricassee, pine nuts, goat's cheese crumb

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
brandy sauce

DARK CHOCOLATE MOUSSE
clementine compôte, blood orange sorbet

APPLE BAKEWELL TART
custard, roasted plums.

WHITE RUSSIAN ICED PARFAIT
caramelised bananas, chocolate sauce

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | 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.