



CHRISTMAS PARTY MENU 2026

STARTERS

- Winter roasted butternut squash and ginger soup, seasonal herbs, olive oil, warm bread (vg, v, gfa)
- Chicken liver and cognac pate, caramelised onion marmalade, toasted brioche (gfa)
- Heritage beetroot and clementine salad, winter leaves, sweet pear, clementines, toasted chestnuts (vg, v, gfa)
- Crispy pork belly bites, festive spiced maple and cider glaze, tangy cranberry dipping sauce (gf)
- Sautéed wild mushrooms, garlic and herb butter, toasted sourdough, parmesan, truffle oil (vg, v, gfa)
- Prawn Marie Rose, crisp lettuce, toasted sourdough, fresh lemon (gfa)
- Crispy deep-fried brie, rich cranberry sauce, truffle oil, watercress (v)

MAINS

- Hand carved traditional turkey with all the trimmings (gfa)
- Butternut squash, lentil and butter bean casserole, crispy roast chestnuts, crumbled vegan feta, garlic brushed toasted sourdough (vg, v, gfa)
- Christmas beef bourguignon, smoked bacon lardons, button mushrooms, silver skin onions, red wine reduction, creamy mash, steamed tender stem broccoli (gf)
- Pan seared, herb crusted Sea bass, roast potatoes, buttered seasonal greens, lemon and caper butter sauce
- Crispy pork belly with cider and stout gravy, celeriac purée, braised festive red cabbage, crackling (gfa)
- Chicken supreme, crispy skinned, English cider and cream sauce, creamy mash, seasonal root vegetables (gf)

DESSERTS

- Traditional Christmas pudding, with brandy butter, hot custard or fresh cream (v)
- Dark chocolate mousse, all butter shortbread, spiced berry compote
- Apple and fig crumble, with hot custard, double cream or vanilla ice cream
- Festive sticky toffee pudding, with warm custard or vanilla ice cream
- Traditional British cheese board, mature cheddar, stilton blue, creamy brie, artisan crackers, sweet chutney, celery sticks, fresh grapes (gfa)
- Mulled wine poached pears, sweet wine syrup, with vanilla ice cream or fresh cream (gf) (+18 only)
- Salted caramel martini, vanilla vodka, Baileys Irish cream, caramel syrup, edible glitter, chocolate shavings, cinnamon and sugar rim (+18 only)

2 courses £29

3 courses £34

£10 deposit per person required upon booking