



## CHRISTMAS PARTY MENU 2025

### STARTERS

Spiced butternut squash soup, coconut cream, chilli (v)(vga)(gfa)

Chicken liver pate, toasted brioche, fig chutney, micro salad (gfa)

Poached lobster, celeriac purée, shallot butter, crusty bread (gfa)

Crispy pork belly bites, bourbon and apple glaze, black pudding, apple purée

Wild garlic and truffle mushrooms, creamy blue cheese sauce, toasted brioche, walnut topping (v)(vga)

Spiced honey glazed halloumi and fig salad, prosciutto, toasted almonds, rocket (v)(gfa)

### MAINS

Hand carved traditional turkey with all the trimmings (gfa)

Mushroom, lentil and cranberry loaf with roasted potatoes and all the trimmings (v)(vg)

Beef wellington, Dauphinoise potatoes, honey glazed parsnips, spiced red cabbage,  
shredded cream Brussels with bacon, braised shallot red wine jus

Cod and salmon en croûte, pommes purée, wilted spinach, creamed leeks, dressed in a herb oil (gfa)

Game pie, creamy mashed potatoes, roasted root vegetables, brandy and peppercorn sauce (gfa)

Chicken supreme, stuffed with Hampshire brie, wrapped in pancetta, crushed new potatoes,  
fine green beans, mushroom and truffle fricassée (gfa)

### DESSERTS

Traditional Christmas pudding, hot brandy sauce or custard (v)

Toffee and Belgium chocolate meringue, Chantilly cream, berries (v)

Honeycomb and toffee cheesecake, pouring cream (v)(gfa)

Raspberry and almond tart, raspberry sorbet (v)(gfa)

Espresso martini cheesecake, winter berries (v)(vg)(+18 only)

Winter snowflake cocktail, Baileys, cream, Chantilly cream, topped with Biscoff and caramel (v)(+18 only)

**2 courses £28.50**

**3 courses £33.50**

£10 deposit per person required upon booking