



CHRISTMAS PARTY MENU 2023

STARTERS

Spiced Carrot and Coriander Soup served with toasted sourdough bread (v,ve,gfa)

Pan fried Wild Scallops served with a butternut squash puree and a tomato and spring onion salsa (gfa)

Toasted Crumpet with a wild mushroom fricassee and a walnut crumb (v, ve, gfa)

Chicken Liver and Brandy Parfait topped with roasted pumpkin and sunflower seeds,
served with cherry amaretto compote and toasted sourdough bread (gfa)

Panko breaded Brie served with an apple and date chutney (v)

MAINS

Hand carved Traditional Turkey served with roast potatoes, stuffing, Yorkshire pudding, pigs in blankets,
honey roasted carrots and parsnips, brussel sprouts, cranberry and gravy (va, vea, gfa)

Chicken and Mushroom Wellington served with herb buttermilk mash, tender-stem broccoli and gravy (gfa)

Maple Glazed Slow Cooked Pork Belly served with pulled pork and cider bon-bon,
Dauphinoise potato and rick gravy (gfa)

Mushroom Ragu and Lentil Pie topped with mash and served with sauteed sprouts (v, ve)

Pan fried Salmon Fillet served with new potatoes, wild spinach, asparagus and a hollandaise parsley sauce (gfa)

DESSERTS

Traditional Christmas Pudding served with hot brandy sauce or custard (v, gfa)

Tangy Lemon Tart served with a raspberry coulis, fresh raspberries and whipped cream (v, gfa)

Warm Apple and Cinnamon Crumble served with custard (v, gfa)

Pistachio and Almond Mousse, topped with crushed nuts and served with shortbread (v)

Chocolate Brownie Chunks served with chocolate custard, cherry sauce, vanilla ice cream and kirsch cherries (v, gfa)

2 courses £27.50

3 courses £32.50

Please let us know if you have any dietary requirements or allergies we should know about.
£10 deposit per person required upon booking.