

3 COURSES FOR £35 PER PERSON, PLEASE SEND YOUR PARTY ORGANISER YOUR NAME AND MENU CHOICES ALONG WITH ANY DIETARY REQUIREMENTS

STARTERS

Chicken Liver Pâté Homemade pear & quince chutney, toasted baguette or

House Cured Salmon Gravadlax Beetroot & dill salad, pickled cucumber & toast Roasted Celeriac & Truffle Soup Served with freshly baked bread & butter or

Short Rib Beef Croquette served with horseradish mayo

MAINS

Roast Turkey served with roast potatoes & vegetables, homemade gravy and all the trimmings or

Herb Crusted Fillet of Hake creamy mashed potato, tenderstem broccoli & beurre blanc sauce

Caramelised Red Onion & Brie Tart new potatoes & creamed leeks or

Slow Cooked Beef Short Ribs Roasted roots, horseradish mash & red wine sauce

Desserts

Traditional Christmas Pudding served with brandy sauce & vanilla ice cream or

Selection of Local & British Cheese Artisan crackers, grapes & chutney.

Sticky Toffee pudding
Rich butterscotch sauce, vanilla ice cream

Please make a member of the team aware of any allergies before ordering. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. Some of our foods may contain traces of nuts. A discretionary 10% service charge will be added to your bill.

