

PARTY NIGHT MENU

Please advise us of dietary requirements.

Jersey Royal, Spinach & Leek Soup
Blue stilton croute (vegan without croute)

Chilled Tiger Prawns
With dill & lemon, horseradish panna cotta

Pork & Apple Calvados Pâté
*Red onion marmalade, cherry tomatoes, mixed baby leaves
and toasted granary seeded baguette*

Traditional Roast Turkey
*Homemade sage and onion stuffing, pigs in blankets, traditional gravy,
seasonal vegetables and crispy roast potatoes in duck fat*

Slow Cooked British Beef Sirloin With Rosemary
*Red wine sauce with thyme, Yorkshire pudding, seasonal vegetables
and crispy roast potatoes in duck fat*

Oven Roasted Seabass
*Stuffed with crab & prawn mousse, saffron sauce,
curly kale and dauphinoise potatoes*

Nut Roast
Seasonal vegetables and crispy roast potatoes

Traditional Christmas Plum Pudding
Homemade brandy sauce

Chocolate marquise
Dark cherry compote and raspberry coulis

Vegan Dark Chocolate Mousse

Seasonal Fresh Fruit Salad
Christmas pudding ice-cream

Coffee & Mints

All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.