



FESTIVE MENU

*All guests will have the same starter, main course and dessert, unless they have a dietary requirement.
Any meals for guests with dietary requirements are chef's choice.*

STARTERS

- £9.95 London Cure Smoked Scottish Salmon, Lilliput Capers, Marinated Shallots, Sour Cream, Rye Bread (G)
- £8.50 Chicken Liver and Brandy Paté, Fig Relish, Toasted Brioche
- £7.50 Boar and Plum Pate, Pickled Vegetables, Farmhouse Toast
- £7.95 Colston Bassett Stilton and Mushroom Tart with Candied Walnuts (V)
- Miso Aubergine Cigarillo (Vg)

MAIN COURSES

- £18.50 Roast Crown of Turkey, Sage and Onion Stuffing, Cocktail Sausages, Seasonal Vegetables, Cranberry Sauce
- £19.95 Slow Cooked Blade of Beef Steak, Glazed Root Vegetables, Potato Puree
- £18.50 Pork Tenderloin Wrapped in Air Dried Ham, Calvados and Apple Puree, Charred Hispi Cabbage, Dauphinoise Potatoes
- £19.95 Fillet of Sea Bass, Curry Scented Saffron and Mussels Sauce, Baby Fennel, Confit Byaldi Vegetables, Black Rice
- £19.50 Cod Wrapped in Pancetta, Charred Fennel, Roast Rosada Tomatoes and Courgette, Black Garlic Pomme Puree, Salsa Verde Sauce
- £35.00 Beef Fillet of Hereford Beef, Red Wine and Bone Marrow Sauce, Medley of Root Vegetables, Potato Gratin
- Celery Root Steak Rossini, Faux Foie Grass Pate, Ruby Root Gastrique, Butternut Squash Fondant (V)

DESSERTS

- £8.50 Christmas Pudding, Spiced Rum Custard, Red Currants
- £8.95 Poached Pear Pavlova, Chocolate Sauce
- £7.50 Warm Apple Tart Tatin with Vanilla Crème Anglaise
- £7.95 Raspberry Tartlette, Chocolate Sauce (V)
- £8.95 Chocolate Truffle Torte with Forest Berry Compote (Vg)(G)
- £9.50 Mango and Coconut Rice Conde, Mango Boba, Pineapple Crisp (Vg)
- £21.95 Selection of Fine British Cheeses is available at £21.95 per platter (1 platter for 3 guests)
- £5.00 Mince Pies and Christmas Crackers (Complimentary with three course meals only)

3-Course Menu Includes Freshly Brewed Fairtrade Coffee and a Selection of Tea and Herbal Infusions.

Final Numbers, Set Menu Choice and Dietary Requirements Must be Confirmed 10 days Prior to Your Event.

Dietary Information: All our menus can be adapted to meet dietary requirements. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

All our prices are inclusive of VAT at the current rate.

Vg – Vegan G – Free from Gluten ingredients V – Vegetarian