



Christmas Menu 2024

Starters

Spiced Winter Vegetable Soup *crusty bread & butter (v)(vg on request)*

Venison & Beef Shin Terrine *horseradish & beetroot chutney, garlic crostini*

Smoked Salmon & Prosecco Parfait *pickled cucumber, melba toast*

Pumpkin Tortelloni *sage butter sauce, crispy sage, parmesan (v)(vg on request)*

Crispy Brie Wedges *crispy deep fried brie wedges, mulled wine cranberry sauce (v)*

Sorbet

Passion Fruit Sorbet *(add a vanilla vodka for £3.00) (v)(vg)*

Mains

Slow Cooked Lamb Shank *in a rosemary & red wine jus with creamed mashed potato, honey roasted carrots & parsnips*

Pan Roasted Scottish Salmon Fillet *creamy garlic & parmesan orzo*

Crown of English Turkey Breast *sage & onion stuffing, pigs in blankets, duck fat roast potatoes, honey roasted carrots & parsnips, winter spiced red cabbage, smoked pancetta sprouts, turkey gravy*

Festive Nut Roast *olive oil & rosemary roast potatoes, sprouts, maple roasted carrots & parsnips, winter spiced red cabbage, sage & onion stuffing, red onion & thyme gravy (v)(vg)*

Tofu "Turkey" Cranberry, Port & Thyme Pie *with winter spiced red cabbage, creamy mash & red wine gravy (v)(vg)*

Desserts

Chocolate Orange Cheesecake *whipped cream (v)(vg on request)*

Christmas Pudding *brandy sauce (v)*

Crème Brulee Tartlette *(v)*

Sticky Toffee Pudding *vanilla ice cream (v)*

Cheeseboard *selection of British cheeses, crackers, grapes & chutney (£5 supplement)*

Two Courses & Sorbet £29

Three Courses & Sorbet £34

Book your party by the 31st October with a paid deposit and receive 10% off your food and a complimentary glass of prosecco on arrival for the group.

For groups of 15 people or more the organizer will receive their meal free (supplements not included)

Too busy in December? Book your late party in January 2025 & get 25% off your food

We do use nuts in our kitchen and if you have any other allergies or dietary requirements then please let us know so we can help you decide.