

FESTIVE PARTY MENU

2 OR 3 COURSE

Pre-order only - £10 deposit per person

STARTERS

Crispy duck, oakleaf lettuce, plums, candied hazelnuts
(Available as a main course)

Smoked chicken & Parma ham terrine,
mulled cranberry chutney, toast

Gin-cured salmon, pickled cucumber, dill crème fraîche, rye bread

Grilled king scallop, tiger prawn, garlic & parsley butter,
breadcrumbs (£5.0 supplement)

Camembert & sage croquettes, pear chutney (v)

Butternut squash, coconut & coriander soup, sourdough (vg)

MAINS

Stuffed shoulder of lamb, chestnut,
red wine & cannellini beans, cavolo nero

Roast turkey, pigs in blankets, pork & sage stuffing, duck fat roast
potatoes, sautéed pecan Brussels sprouts, roast carrots, parsnip
purée, cranberry sauce, gravy

Roast pollock, roast baby jacket potatoes, charred cabbage, capers,
hollandaise

Venison haunch, mashed potatoes, Tenderstem® broccoli,
blackcurrant & rosemary jus

Vegan Wellington, roast potatoes, sautéed pecan Brussels sprouts,
roast carrots, parsnip purée, cranberry sauce, gravy (vg)

DESSERTS

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v)

Christmas pudding, brandy butter (v)

Morello cherry tart, coconut ice cream (v)

Colston Bassett Stilton, Montgomery's Cheddar,
apricot chutney (£2.5 supplement)

