

**Christmas Party Menu 2024, Available to parties of 6 and over, from November 24th.
£59.95pp**

To start

Roasted Cauliflower Soup, Blue Cheese & Sweet Chilli Profiterole, Homemade Bread
(V, can be VE & GF)

Salt Cod Mousse, Pickled Cucumber, Batter Wafer (can be GF)

Caramelised Onion & Camembert Arancini, Cranberry Gel, Rocket Salad (V, can be GF)

Crispy Pork & Date Terrine, Parsnip Veloute, Pickled Apple & Parsnip Remoulade (can be GF & DF)

Beetroot Hummus, Butternut Squash Fondant, Mixed Seed Cracker (VE, can be GF)

Mains

Turkey Ballotine, Roast Potatoes, Buttered Vegetables, Sage and onion Gravy (can be GF & DF)

Salt Baked Celeriac, Roasted Potatoes, Piccolo Parsnips, Kale, Onion Gravy (VE, can be GF)

Braised Beef Short Rib, Roasted Garlic Mash, Glazed Piccolo Parsnips, Red Wine Jus (Can be GF & DF)

Cauliflower Kiev, Garlic & Herb Butter, Parmentier Potatoes, Soya Beans, Caper Beurre Noisette (V can be VE, GF)

Herb Crusted Hake, Citrus Crushed New Potatoes, Black Olive Caramel, Parsley Sauce (can be DF & GF)

Desserts

Christmas Pudding, Berry Compote, Brandy Sauce (V, can be VE & GF)

Prosecco Cheesecake, Caramelised Apple, Vanilla Ice Cream (V, can be GF)

Lemon Creme Brulee, Raspberry Sorbet, Lime Meringue (V & GF)

Peanut Butter & Chocolate Cremeux, Banana Ice Cream, Peanut Brittle (VE & GF)

Mulled Cider Poached Pear, Cardamom Coconut Cream, Cinnamon Palmier (VE & GF)

We add a 12.5% gratuity to the bill, if however, you would like this changed please let us know

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.