

## CHRISTMAS PARTY MENU

28th November to 23rd December  
Monday to Saturday, 12 noon - 2pm & 6.30pm - 9pm

Celebrate Christmas in our wonderful Dining Room,  
the ideal space for parties of 2 to 65 people. Or feast like  
kings and queens in our Private Dining Room for up to 30 people.

3 courses - £37 | 2 courses - £32  
2 courses available all week for lunch and from Monday to Wednesday for dinner

### STARTERS

Chicken & smoked duck terrine  
spiced orange chutney, toast

Wild mushroom croustillant  
spinach mousse, lemon, nutmeg

Butternut squash  
& sweetcorn velouté  
charred sweetcorn fritter

Crab beignet  
mango, lime & chilli salsa,  
lemon grass, carrot & mooli salad

### MAINS

Traditional roast turkey  
roasted potatoes, bacon wrapped  
sausage, cranberry, seasonal vegetables

Haunch of local venison  
dauphinoise potatoes,  
rainbow carrots, blackberry jus

Pavé of cod  
mussel chowder, sprout tops,  
chestnut tuile, lemon thyme gnocchi

Winter vegetable ragù  
celeriac espuma, fennel,  
ricotta dumpling

### PUDDINGS

Christmas pudding  
brandy jelly, praline ice cream

Tangerine delice  
mixed nut brittle, textures of orange

Chocolate panna cotta  
raspberry, shortbread, ginger

Butterscotch roly poly  
lemon crème Anglaise

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A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements please let a member of our team know in advance. A deposit of £10 per person is required at the time of the booking. 100% of the deposit is non-refundable if a booking is cancelled within 14 days of the event. Pre-orders must be received 10 days prior to the date of event.