

Christmas Party Menu 2026 - £68.95

£10 additional to have xmas cracker and glass of prosecco on arrival

Starters

Butternut Squash Veloute

pumpkin seed pesto, cornbread with jalapenos and halloumi (V, can be VE & GF)

Salmon Tartare

herb and avocado dressing, new potatoes, pickled shallot rings (GF, can be DF)

Bloody Mary Arancini

tabasco mayo, pickled celery, black olive crumb (can be GF)

Confit Duck Leg and Pork Terrine

beetroot jelly, smoked beetroots, pistachio crumble (can be GF & DF)

Cauliflower Panna Cotta

curried potato, roasted chestnuts, burnt apple puree, crispy rocket (VE, can be GF)

Mains

Turkey Ballotine

roast potatoes, buttered vegetables, sage and onion gravy (can be GF & DF)

Wild Mushroom Duxelle Vol au Vent

roast potatoes, buttered vegetables, sage and onion gravy (V, can be VE & GF)

Slow Cooked Ox Cheek

caramelised parsnip mash, braised red cabbage, kale, red wine jus (can be GF & DF)

Tofu Schnitzel

shimeji mushrooms, tater tots, mushroom ketchup, green peppercorn sauce (VE, can be GF)

Pan Fried Trout

celeriac dauphinoise, sauteed green beans, kale, brown shrimp beurre blanc (GF, can be DF)

Desserts

Christmas Pudding

berry compote, brandy sauce (V, can be VE & GF)

Mulled Cider Poached Apple

vanilla chantilly, oat crumble, apple sorbet (V, can be VE & GF)

Chocolate Crèmeux

candied chestnuts, caramelised puff pastry, coffee liqueur sauce (V, can be GF)

Muscovado Crème Brûlée

sticky ginger cake, caramelised pear, vanilla ice cream (V, can be GF)

Banana Coconut Cream

candied ginger, maple and miso ice cream (V, can be VE & GF)

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

We add a 13.5% discretionary gratuity, 100% of which goes to our team. If you would like this changed or removed please let us know.