

Christmas Party Menu

2 Course - £53.00 – 3 Course £65.00

Starters

Chestnut, champagne soup & partridge dumpling

Confit Duck leg & pistachio terrine, port and five spice reserve jelly

Torched mackerel, marinated heritage tomato, wasabi mayonnaise & curried oil

Capsicum pressed grilled peppers, courgette, roasted cashew nuts, basil melba toast

Gin & beetroot cured trout, caper & cornichons salad

Mains

Turkey breast stuffed with cranberry & onion & sage stuffing, buttered shredded cabbage, smoked pancetta & red wine jus.

Soy marinated **pork belly**, butter bean & sage cassoulet, lemon grass, anise & cider broth.

Olive & Herb crusted **salmon fillet**, garlic crushed new potatoes, dill shrimp & sauvignon velouté.

Roasted winter root vegetable, walnut and pecan **wellington**, olive sauteed cabbage, vegan gravy

Dessert

Espresso **panna cotta** & almond shortbread

Chocolate **opera cake**, chocolate soil & espresso ice cream.

Winter berry **cheesecake**, lime & lemon sorbet

Almond & pear tart, apple cider ice cream

Warm **Christmas pudding**, brandy basket & stem ginger ice-cream.

Cheeseboard, Stinking bishop, Red Leicester & oxford blue, chutney, homemade fruit loaf or crackers

Inclusive of tea, coffee & mince pies

All bookings require a full pre-order to be confirmed by email, no later than 14 days before your booking date.

Once we receive your pre-order, a 50% non-refundable deposit will be required to secure the booking.

On the day of your booking, we kindly ask that the final bill is settled with one payment.

Please let us know of any diary requirements so we can accommodate efficiently

Minimum tables of 6