

Christmas party menu

Join us in the build up to Christmas with a delicious menu, guaranteed to get you into the festive spirit

Available from 15th November to 24th December with preorder
Sunday to Friday

Starters

Served with warm gourmet bread

Spiced butternut squash & roasted peppers soup

Chicken liver & port parfait served with plum & rhubarb pickle & toasted baguette

Deep fried brie with toasted nuts served with berry coulis

Festive gravadlax served on toasted sourdough, with baby leaves, lightly pickled cucumber & creme fraiche

Main Courses

Traditional roast turkey with chestnut & cranberry stuffing, served with roast potatoes, honey roast root vegetables, braised red cabbage & buttered brussels sprouts

Pan fried seabream fillet served with aubergine, celery, tomatoes, olives & capers caponata

Lamb shank with red wine & onion gravy, served with creamy mash, braised red cabbage and seasonal vegetables

Almond & cashew nut roast with mushrooms & tomatoes, served with roast potatoes, honey roast root vegetables, braised red cabbage, brussel sprouts

Desserts

Traditional Christmas pudding served with brandy cream

Apple & cinnamon crepe with Grand Marnier syrup and vanilla ice cream

Rich chocolate & pear tartlet served with chocolate sauce & caramel ice cream

Cheese board with oatcakes, grapes, celery & onion relish

Lunch: Two courses £15.50, Three courses £18.50

Dinner: Two courses £18.50, Three courses £22.50

All major credit cards accepted. 12.5% service charge will be added to the bill