

it's beginning to look  
a lot like christmas

# Festive Party Menu

Available Monday to Saturday from 2nd December to 30th December  
Excluding Christmas Day, Boxing Day & New Year's Eve after 3pm.

Please use the order form on the last page for your booking.

**\*This menu is only available for pre-order bookings\***

2 Courses £25    ✨    3 Courses £30

Join us Monday to Wednesday  
for our early week price.

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## Starters

### KITCHEN MADE SOUP (v)

crusty bread, salted butter

### PRAWN COCKTAIL WITH AVOCADO

classic cocktail sauce, lemon, granary bread, butter

### DUCK & PORT PÂTÉ

toasted brioche, pickled vegetables, red currant glaze

### SALMON GRAVALAX

citrus cured fillet, tequila & lime sorbet, cucumber ribbons & gel

### PERL LAS FRITTER (v)

Perl Las & sweet potato, red onion marmalade, grain mustard vinaigrette

## Mains

### ROAST BREAST OF PEMBROKE TURKEY

pigs in blankets, chestnut & sage stuffing, goose fat roast potatoes, red wine gravy

### SLOW COOKED PORK BELLY

goose fat roast potatoes, crispy crackling, red wine gravy

### DAUBE OF BEEF

horseradish & chive mash, chasseur sauce, Pancetta crisp

### FILLET OF COD

pan fried cod, buttered greens, new potatoes, blossom honey & Prosecco cream

All served with anise carrots, tenderstem broccoli & swede purée,  
brussel sprouts, Pancetta & toasted almonds  
(please ask for no nuts or Pancetta if required)

### VEGETABLE RISOTTO (v)

winter vegetable risotto, Parmesan crisp, chestnut crumb & sage oil

## Afters

### HOMEMADE CHRISTMAS PUDDING

brandy sauce, clementine sorbet, cinammon dust

### BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard

### CHRISTMAS PANNA COTTA

stem ginger, shortbread crumb, mulled wine gel

### CHOCOLATE TORTE

dark chocolate, salted caramel, banana ice cream,  
pistachio brittle

