Christmas Party Menu

PRE-ORDER ONLY | TABLES OF 6 OR MORE

TWO COURSES £29.95 • THREE COURSES £37.95

Per person · Includes crackers and after-dinner mince pies

Parties of over 30 enjoy exclusive use of our private function room, with in-house speakers and a media system.

STARTERS

Roasted Parsnip & Apple Soup (VE)
Silky parsnip and apple soup, finished with crisp sage and an artisan roll.

Crispy Smoked Haddock Rösti
Golden smoked haddock rösti with lemon and chive crème fraîche, tangy capers and pickled cucumber.

Roasted Squash & Chestnut Crostini (VE)
Toasted sourdough topped with roast butternut squash, chestnuts and a cranberry glaze.

Goat's Cheese & Spiced Pear Terrine
With rocket, crisp Parma ham and toasted sourdough.

MAIN DISHES

Festive Christmas Dinner
Roast turkey with pigs in blankets, herb roast potatoes, sage and onion stuffing, roasted carrots and parsnips, festive brussel sprouts and turkey gravy.

Beetroot, Spinach & Apple Wellington (V)
With roasted carrots and parsnips, new potatoes and a red wine jus.

Slow-Braised Beef
Tender slow-braised featherblade of beef with champ mash, honey-glazed roast carrots and bourguignon sauce.

Baked Salmon Fillet
With a split lemon and dill sauce, tender samphire and dauphinoise potatoes.

DESSERTS

Homemade Christmas Pudding
Served warm with brandy sauce.

Apple & Pear Crumble
Cinnamon-spiced apple and pear topped with a golden crumble, served with warm custard.

Rich Chocolate Delice (VE)
Smooth chocolate delice with raspberry sorbet and winter berries.

Sticky Ginger Pudding
With warm ginger toffee sauce, vanilla ice cream and a spiced gingerbread crumb.

SIDES · EACH SERVES SIX

Cauliflower cheese £15 • Pigs in blankets £15
Triple-cooked chips £12 • Roast potatoes £12