

CHRISTMAS PARTY MENU 2021

STARTERS

Honey roasted parsnip and thyme soup, toasted focaccia V G

Chicken liver and brandy pâté, onion marmalade, garlic crostini, dressed baby leaves 😘

Roasted fig and blue cheese salad, dressed baby leaves, brioche croutons, mustard vinaigrette V ... GF

Smoked salmon and chive tartlet, dressed rocket, beetroot and dill salsa GP

MAINS

Roast turkey, sage and onion stuffing, roast potatoes, pig in blanket, roast root vegetables, sautéed sprouts, rich red wine gravy 🙃

Slow roasted Barbary duck leg, braised lentils, spinach and pancetta, buttered mash GF

Grilled fillet of sea bass, crushed new potatoes, spinach and clam chowder, dressed rocket GF

Baked flat mushroom stuffed with squash, spinach and sage. herb crumb, roasted new potatoes and beets, rich tarragon gravy VE GF



DESSERTS

Traditional Christmas pudding, brandy sauce and redcurrants V ... Glazed lemon tart, winter berry compote, Chantilly cream V GF Irish cream cheesecake, chocolate crumbs, dark chocolate sauce Selection of English cheese with artisan crackers and fig relish @

2 course lunch £23.95 | 3 course lunch £29.50 | 3 course dinner £31.50

Vegetarian dish

VE Vegan dish

Can be adapted to vegan on request

GF Uses non gluten containing ingredients (ngci)

Can be adapted to use non gluten containing ingredients on request

