

Christmas Party Menu

Available Monday to Friday (lunch & dinner) 2nd December to the 20th December
£29.95pp for 2 courses, £34.95 for 3 courses. £10pp deposit on booking.

Starter

Spiced Roasted Parsnip Soup.
Finished with yoghurt, chilli oil & parsnip crisps.

Homemade Chicken Liver, Cream & Brandy Paté.
With plum and date artisan toasts & caramelised onion marmalade.

Classic Prawn Cocktail.
Plump Atlantic prawns with a brandy laced marie rose sauce, iceberg lettuce with granary bread.

The Festive Yakitori Stick.
Beer battered chicken topped with melted Brie & cranberry sauce.

Main Course

Turkey Parcel.
Turkey breast, seasonal stuffing wrapped in bacon, with duck fat roasted potatoes, honey roast parsnips, pigs in blankets, seasonal vegetables & proper homemade gravy.

Sea Bass & King Prawns.
With ginger & spring onions on a bed of coconut rice with a pea shoot salad.

Slow Roasted Maple Glazed Belly Pork.
On a bed of mustard mash, caramelised red cabbage & apple cider gravy.

Chestnuts Pumpkin Roast.
Sunflower seeds, bulgur wheat, carrots, onion & herbs, served with new potatoes tossed in basil oil & seasonal veg & a red wine gravy.

Dessert

Classic Christmas Pudding.
Laced with Rum, served with warm brandy sauce.

Tiramisu.
Coffee soaked sponges, layered with zabaglione cream & finished with cocoa dusting.

Apple Frangipane Tartlet.
Shortcrust pastry tartlet, filled with vanilla custard cream & frangipane. Topped with diced apples & finished with apricot glaze. Served with a salted caramel sauce.

