



# CHRISTMAS PARTY MENU

Available From 1<sup>st</sup> November - 31<sup>st</sup> December  
(Excludes Christmas Day & Boxing Day)

## STARTERS

- Curried Spiced Parsnip Soup *Homemade Bread* (DA, DA, V, VGNA)  
Salmon, Dill & Cream Cheese Pate *Mixed Leaf, Pickled Cucumber, Confit Lemon Dressing & Crostini* (GA)  
Roasted Chicken Waldorf Salad *Apple, Grapes, Celery & Walnuts* (DA, DA, V, VGNA)  
Baked Breaded Brie *Dressed Leaves, Orange & Cranberry Compote* (GA, V)

## MAINS

- Roast Turkey *Roast Potatoes, Stuffing, Pigs In Blankets, Yorkshire Pudding, Seasonal Vegetables & Gravy* (DA, GA)  
Lamb Shoulder *Hasselback Potatoes, Butternut Squash Puree, Tender Stem Broccoli & Rosemary Gravy* (DA, GA)  
Seabass *Chorizo Potatoes, Tiger Prawns, Fine Beans & Salsa Verdi* (DA, GA)  
Beetroot & Butternut Squash Wellington *Roast Potatoes, Seasonal Vegetables & Vegan Gravy* (DA, GA, V, VGNA)  
Char Grilled Sirloin Steak *Grilled Tomato, Mushroom, Chips & Garlic Butter* (DA, GA) (£5<sup>pp</sup> Supplement)

## DESSERT

- Traditional Christmas Pudding *Brandy Custard* (DA, GA, V, VGNA)  
Lemon Meringue Pie *Biscotti Wafer* (V)  
Classic English Cheese Board *Pear & Saffron Chutney, Apple & Biscuits* (GA, V)  
Dark Chocolate & Cranberry Mousse *Hazelnut Praline & Short Bread* (DA, GA, V, VGNA)

2 Courses 25.95



3 Courses 29.95

**\*\* Pre Order Required For Parties Of 10 Or More 2 Weeks Prior To Booking Date\*\***

### ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredient's.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements.

Please advise us if you require your dish adapting.



