

Christmas

PARTY NIGHTS

Roasted Parsnip & Apple Soup (V)

Truffle crème fraîche, crispy sage and warm sourdough

Gin & Beetroot Cured Salmon

Pickled cucumber, horseradish crème fraîche and rye crispbread

Chicken Liver Parfait

Spiced cranberry chutney, toasted brioche and winter leaves

Ham Hock & Smoked Cheddar Croquette

Piccalilli mayonnaise and dressed watercress

Beetroot Tart (V)

Roasted heritage beetroot, whipped goat's cheese, candied walnuts and balsamic glaze

Traditional Roast Turkey

Sage & onion stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables, cranberry sauce and rich turkey gravy

Slow-Braised Featherblade of Beef

Creamed potato, roasted shallots, glazed carrots and red wine jus

Pan-Roasted Salmon

Crushed herb potatoes, buttered greens and Champagne cream sauce

Chicken Ballotine

Wild mushroom stuffing, fondant potato, seasonal vegetables and tarragon cream sauce.

Wild Mushroom & Chestnut Wellington (V)

Roast root vegetables, potato fondant and Madeira mushroom jus

Traditional Christmas Pudding (V)

Orange butter sauce, vanilla ice cream

White Chocolate and Baileys Cheesecake Snowflake

Raspberry Sorbet

Sticky Toffee Apple Crumble Trifle

Roast apple compote, sticky toffee sponge, salted caramel custard, calvados cream, honeycomb, apple wafers

Egg Nog Custard Tart (V)

Mulled wine poached pear, blood orange sorbet, pear wafers

Cheese Selection

Goat's cheese, cheddar and rosemary sable, balsamic glaze, compressed apples, Parmesan crisps

Freshly Brewed Coffee or Tea

with mince pies

Adults

£57.00
per person

Includes a Festive
Cocktail on arrival.

Turn up the
holiday cheer with
our sensational
weekend party
nights! Dance
the night away
with our resident
DJ and make
memories to last
a lifetime.

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team. (V) vegetarian (Vg) vegan

