

PARTY MENU

Available from 26th November. Pre-order Required.
LIVE MUSIC SATURDAY 6TH DECEMBER &
EVERY WEDNESDAY & SUNDAY EVENING
THROUGHOUT DECEMBER

£29.95 2 Course £35.95 3 Course

SPICY ROAST BUTTERNUT SQUASH SOUP
ARTISAN BREAD & ROSEMARY OIL (VE)(V)(GFO)

SMOOTH DUCK LIVER PATE
Plum Chutney & Berry Coulis & Melba Toast (GFO)

SMOKED SALMON & SEAFOOD TERRINE
Dill, Cream Cheese & Crouton Tuile (GFO)

WILD MUSHROOM, BASIL, CHERRY TOMATO CONFIT
Crostoni (V) (GFO)

BUTTER ROASTED TURKEY

Sausage meat & sage Stuffing, Pigs in Blanket, Roast Potatoes, Roast Carrot & Parsnips, Brussel Sprouts, Cranberry Sauce, Rich Turkey Gravy (GF)

SLOW COOKED RIBEYE OF BEEF

Creamy Mashed Potato, Honey Glazed Carrots, Tenderstem Broccoli & Red Wine Jus (GF)

HERB SALMON EN PAPILLOTE

Sauteed Ne Potatoes, Wilted Spinach & Hollandaise Sauce (GF)

BAKED BUTTERNUT SQUASH, SWEET POTATO,
LENTIL & CHESTNUT SLICE

Lyonnais Potatoes & Parsnip Puree (ve) (v)

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce (V)

BAKED ALASKA

Mango Sorbet

CHOCOLATE FONDANT

Vanilla Ice Cream

RASPBERRY PANNA COTTA

Honeycomb

APPLE & PEACH CRUMBLE, CREME ANGLAISE (GF) (VE)

SELECTION OF CHEESES

Red Onion Chutney, Celery, Grapes & Crackers (GFO)

CHRISTMAS DAY

£100

SELECTION OF CANAPES

SALMON GRAVLAX
Avocado & Dill Creme Fraiche, Ciabatta Tuile (GF)

DUCK LIVER PATE
Plum Chutney, Berry Coulis & Melba Toast (GFO)

CELERIAC AND CUMIN SOUP
Crispy Parmesan Cheese & Artisan Bread (V)(GFO)

VEGETABLE SPRING ROLL
Pickled Root Vegetables,
Pea Shoots, Caramelised Walnuts & Balsamic Glaze (GF)(VE)

BUTTER ROASTED TURKEY BREAST

Pigs In Blankets, Sausage meat, Sage & Onion Stuffing & Cranberry Jam
Roast potatoes, Honey-Glazed Parsnips & Carrots, Buttered Sprouts (GF)

BEEF WELLINGTON

Creamy Mashed Potatoes, Seasonal Vegetables & Red Wine Jus (GFO)

PAN FRIED FILLET OF SEA BASS

Seafood Ridotto & Pea Veloute

VEGETABLE BALLONTINE WRAPPED IN FILO PASTRY
Stuffed with Burrata, Asparagus & Basil, Sun dried Tomato
Provencal Sauce

TRADITIONAL HOMEMADE CHRISTMAS PUDDING

Brandy Butter, Chantilly Cream

CARAMEL CHOCOLATE TART

Clotted Cream & Berries

LEMON PANNA COTTA

Honeycomb

POACHED PEAR & GLAZED PEACH
Creme Anglaise & Raspberry Ripple Ice Cream

CHEESE PLATE
Quince paste, Grapes, Celery & Biscuits & Chutney

TEA OR COFFEE & MINCE PIES

WINTER AFTERNOON TEA

£20 Per Person

Available Monday to Saturday 12 - 4pm

A delicious range of cakes, sandwiches, macaroons and other
sweet treats served with our extensive range of
Teapigs and Coffees.

Alternatively treat yourselves to our Prosecco, or
Champagne Teas
from £26.5 per person.

48 hours notice is required along with a
£10 per person non refundable deposit.

BOXING DAY BRUNCH & NEW YEAR'S DAY BRUNCH From 11am

NEW YEAR'S EVE

All That Glitters PARTY

£50 Per Person £25 Children under 12
includes Gala Buffet

Live Music & DJ's

Glass of bubbly at MIDNIGHT

CHRISTMAS DAY BOOKINGS

Children's Menu is available at £50 for under 12's.

Upon booking, a £50 per person deposit will be required to
secure your table and booking with the remaining balance to
be paid by 1ST December 2025

Menu choices to be submitted by
14 DECEMBER 2025

'Festive Party' is a pre booked and pre ordered menu only and
cannot be used in conjunction with any other menus.

A £10 per person non refundable deposit is required upon
booking.