



christmas  
MENU



# Christmas Party Menu

Served Mon-Sat 1st - 24th December 2023

## starters

Honey & Thyme Baked Camembert VE/GFA  
with tomato relish & toasted ciabatta

Chicken Liver Pâté GFA  
with onion relish & brown toast

Celeriac, Hazelnut & Truffle Soup VE/VGA/GFA  
with toasted ciabatta

Smoked Salmon & Prawns GFA  
with horseradish cream, lime vinaigrette & brown bread

## mains

Feather Blade of Beef GFA  
with dauphinoise potatoes, roast parsnips, yorkshire pudding & red wine sauce

Roast Turkey GFA  
with pigs in blankets, roast potatoes, roast parsnips, yorkshire pudding, sage & onion stuffing & gravy

Pan Fried Salmon GF  
served on a bed of chorizo mash with a pea & prawn velouté

Vegan Turkey VE/VG  
served with roast potatoes, roast parsnips & gravy

## desserts

Cheese Board GFA  
mature cheddar, stilton, brie & red leicester with grapes, celery, onion relish & crackers +£2.50

Christmas Pudding  
brandy sauce

Chocolate & Raspberry Tart VE  
with vanilla ice cream

Biscoff Cheesecake VE/VG  
with vanilla ice cream

2 Course 26.95, 3 Course 29.95

A deposit of £15.00 per person is required to secure booking.  
All bookings require a pre-order form to be received no later than 7 days in advance.

All meals may contain nuts or nut derivatives. Fish may contain small bones. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present.  
Please note: our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

VE	VEA	VG	VGA	GF	GFA
Vegetarian	Vegetarian Adaptable	Vegan	Vegan Adaptable	Gluten Free	Gluten Free Adaptable