



CHRISTMAS PARTY MENU

3 COURSES £90 PER PERSON | CHILD £45 PER PERSON



For The Table

Colchester Oysters, shallot dressing
£4 per oyster



Starters

Roast Pumpkin & Caponata Soup, crispy sage, chilli oil (vg/gfa)
Seared Scallops, wilted spinach, baby carrots, coconut curry (gf)
Smoked Chicken Ballotine, sweetcorn & guindilla chilli chutney,
crispy Parma ham (gf)

Hampshire Beef Carpaccio, celeriac & apple rémoulade (gf)
Crispy Fried Artichoke Flower, Jerusalem artichoke purée, burnt leeks (vg/gf)



Mains

Crown of English Turkey, maple-roast gammon, Gressingham duck breast,
pork & chestnut stuffing, double-egg Yorkshire pudding,
goose-fat roast potatoes, Brussels sprouts, maple-roast parsnips, gravy (gfa)

Slow-Cooked Venison Pie, pork & chestnut stuffing,
goose-fat roast potatoes, Brussels sprouts, maple-roast parsnips, gravy

Roast Duck Breast, duck confit croquette, pommes rissolées,
cavolo nero, red berry jus

Pan-Fried Cod, courgette, peas, crushed new potatoes, beurre blanc,
samphire emulsion

Mushroom & Celeriac Wellington, Hispi cabbage, leek velouté, fried shallots &
garlic, mushroom (v/vga)



Puddings

Christmas Pudding, brandy custard (v)

Bourbon apple tart, salted caramel sauce, salted caramel ice cream (v)

Black Forest Gâteau, praline crisps, honey comb ice cream (v)

Mulled spiced poach pear, rich chocolate sauce, coconut cream (vg/gf)

Cheese & biscuits – Spinney field cheddar, Camembert,
Shropshire blue, cranberry and port chutney,
digestive biscuits (v/gfa)

When ordering your food & drink please inform a member of the team if you have a
food allergy or intolerance.

All tables are subject to a discretionary service charge of 10%.





Push the Sleigh Out !

For the Table

(Serves 2-4)

Pigs-in-blankets 7.5

Cauliflower cheese (v) 7.5

Honey roasted heritage carrots (v/vga/gf) 7.5

Brussels sprouts, smoked bacon & chestnuts (gf/vga) 7.5

Beef tallow roast potatoes & gravy (vga/gf) 6



Festive cheer

(Serves 4-5 per jug)

Mulled Wine 30

Red wine gently warmed with festive spices, citrus & winter fruits

Mulled Cider 30

Warm spiced cider with orange, cinnamon & seasonal fruits

Passion Fruit Martini Tree 40

A show-stopping tree of passion fruit martinis, perfect for sharing

Winter Sangria 40

Red wine, winter fruits, orange & warming festive spices

Cranberry & Orange Spritzer 30

Cranberry, fresh orange & sparkling soda

Non-Alcoholic



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