



CHRISTMAS PARTY NIGHTS 2024
£50 PER PERSON

Starters

- Cray Fish & Poached Salmon Salad**, charred lime, gem lettuce, chicory, lemon & pesto oil
- Chicken Liver Parfait**, spiced plum and mandarin chutney, soda bread wafer
- Leek and Potato Soup**, mascarpone cream, parmesan tuille
- Whipped Goats Cheese Mousse**, pickled heritage tomatoes, artichoke crisps, pea shoots

Main Courses

- Butter Roasted Staffordshire Turkey**
cranberry & chestnut stuffing, seasonal vegetables, roast potatoes
- Pressed Shin of Beef**
spring onion champ, roasted roots, braised red cabbage, port wine jus
- Pan Roasted Fillet of Sea Bass**
pearl barley risotto, roasted vine tomato, proscuitto crisp
- Mushroom & Beetroot Bourguignon Tart**
butternut squash puree, crispy kale

Homemade Desserts

- Slater's Plum Pudding**, brandy sauce
- Biscoff Cheesecake**, salted caramel ice cream, raspberry compote
- White Chocolate & Baileys Panna Cotta**, honeycomb, raspberry sorbet
- Ferrero Rocher Brownie**, vanilla ice cream

Coffee and Mini Mince Pie

Arrive from 7.00pm ~Meal served 7.30pm ~Disco from 7.30pm – 00.30am
Bar open from arrival to midnight
£10.00 per person deposit required ~ balance and pre-order 14 nights in advance of booking
All deposits are non-refundable or transferable