



Christmas Party Night - £55 per person

Starters

SCOTTISH SMOKED SALMON AND PRAWN COCKTAIL (GF*)

baby gem, bloody mary sauce,
rosemary focaccia

DUCK LIVER & ORANGE PATE (GF*)

spiced plum & quince chutney, soda bread wafer

SPICED PARSNIP SOUP (GF*)(V)(VG)

spiced croutons

BEETROOT, CELERIAC AND TOFU TERRINE (V)(VG)

pickled carrot, artichoke crisps, pea shoots

BAKED BRIE PARCELS (V)

roasted chestnuts, cranberries & toasted ciabatta

Mains

BUTTER ROASTED STAFFORDSHIRE TURKEY (GF*)

pigs in blankets, cranberry & chestnut stuffing,
seasonal vegetables and potatoes

SALMON & SPINACH EN CROUTE

fennel and chive sauce, fondant potato,
roasted vine tomatoes

PRESSED SHIN OF BEEF (GF*)

spring onion champ potato, roasted roots,
crispy cabbage, Port wine jus

BRAISED LEEK, BUTTERNUT SQUASH & PEARL BARLEY (VG)(V)

stuffed roasted pepper, romesco sauce

Desserts

HOMEMADE PLUM PUDDING (V)(VG*)(GF*)

brandy sauce

HOMEMADE DUBAI CHOCOLATE CHEESECAKE (V)

Turkish delight ice cream

HOMEMADE SALTED CARAMEL PANNACOTTA (GF) (V) (VG*)

honeycomb, orange sorbet

HOMEMADE WHITE CHOCOLATE & RASPBERRY BLONDIE (V)

raspberry ripple ice cream

COMPLIMENTARY TEA, COFFEE AND MINCE PIES

FOLLOWED BY A PARTY WITH OUR IN HOUSE DJ UNTIL LATE

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 days in advance of booking

All deposits are non-refundable or transferable

Please advise us about any allergies or special dietary requirements

V Vegetarian **VG** Vegan **VG*** Vegan alternative available **GF** Gluten Free **GF*** Adaptable to gluten Free

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans & sulphite containing ingredients are used