



# CHRISTMAS PARTY MENU

**TWO COURSES £31.50**

**THREE COURSES £37.50**

## STARTERS

- Confit duck, pistachio, cranberry terrine, Clementine chutney, toasted ciabatta
- Honey roasted cauliflower soup, crispy sage, hazelnuts, crusty bread
- Smoked haddock, leek, cheddar cheese croquettes, pea and mint puree
- Roasted vegetable, taleggio cheese tart, red wine poached figs, toasted pine nuts

## MAIN COURSE

- Roast turkey, roasted potatoes, parsnips, carrots, sprouts, sage, onion stuffing, pigs in blankets
- Venison haunch steak, dauphinoise potato, celeriac puree, braised red cabbage, candied chestnuts
- Baked fillet of cod, wild mushroom, spinach parmesan risotto, crispy parma ham, truffle oil
- Winter vegetable, apricot, butterbean nut roast, roast potatoes, parsnips, sprouts, vegetable gravy

## DESSERTS

- Traditional Christmas pudding, brandy custard
- Warm stem ginger, treacle tart, vanilla ice cream, orange crème anglaise
- Sea salted caramel cheesecake, toffee sauce, honeycomb
- Iced black forest parfait, cherry coulis, biscotti

## EXTRAS

- Cafetière Coffee or Tea with warm mince pies £3.50

