



Christmas Party Menu

2 Courses £37.50 / 3 Courses £45.00

Starters

Grilled Mackerel Fillet (GF)
pickled cucumber · horseradish cream

Goats Cheese Bon Bons (V)
spiced tomato chutney · truffle oil

Sautéed Quail Breast (GF)
celeriac & apple puree
confit salsify · jus

Prawn Cocktail (GFO)
Avocado mousse · whole grain &
Guinness loaf

Mains

Pan-fried Fillet of Beef with Rosemary & Garlic (GF)
mushroom puree · roast root vegetables · pommes Anna · jus

Rolled Turkey Ballotine with Chestnut Stuffing
chantenay carrots · braised red cabbage · fondant potato · gravy

Roasted Butternut Squash & Gravy (V, VG, GF)
Stuffed with onion · chestnuts · garlic · walnuts · cranberries
syrup · sage · kale · mixed spices

Honey Glazed Salmon Fillet
Salmon roe velouté · braised leeks

Desserts

Christmas Pudding (V, VG, GF)
brandy cream · redcurrants

Chocolate Yule Log (V)
chocolate ganache

Pistachio Tiramisu (V)
pistachio crumb

Poached Pear (VGO, GFO)
brandy snap basket
tonka bean ice-cream

V – Vegetarian

VG – Vegan

GF – Gluten Free

O – Option