

Christmas Parties Menu

PRE ORDER REQUIRED

Starters



Includes Christmas Crackers

Pastrami Cured Salmon with Horseradish Potato Salad and Kimchi Cream Cheese (GF)

Ham Hock, Pheasant and Parsley Terrine with Tomato Relish, Brioche Toast and Stilton Butter (G.F please request G.F Toast)

Gin and Tonic Battered Prawns with Lime Mayonnaise

Thai Butternut Squash and Coconut Cream Soup with Spiced Jackfruit Wontons (V)

Mezze Plate – Chickpea Falafel, Hummus, Baba Ghanoush, Beetroot Tahini, Tzatziki, Carrot + Pine Nut Salad, Pickled Vegetables and Flat Bread (V) (G.F please request G.F Bread)

Smoked Duck Breast with Fennel and Orange Salad and a Chipotle Orange Ketchup (G.F)

Mains

Roast Grass Fed Beef (cooked medium Rare) with Dauphinoise Potato and French Beans – Port Wine Jus (G.F) (£2 supplement on Beef)

Grilled Halloumi Cheese with Burnt Honey Nuts, Grilled Courgettes, Roast Sweet Potato, Pickled Onion Rings and Vegan Queso Dip (V)(GF)

Pan Fried Fillet of Stone Bass with a Scallop Pie topped with Crab Mash, Samphire Grass, Mange Tout and Lemon Caper Butter (G.F) (£2.00 supplement Bass)

Roast Turkey wrapped in Pancetta with a Cranberry + Chestnut Stuffing – Roast Parsnips, Carrots and a Brussel Sprouts, Bacon and Potato Pave – Brandy Cream Sauce (G.F please request G.F stuffing)

Slow Roasted Celeriac Stuffed with Cranberry and Chestnuts on Sauteed Wild Organic Mushrooms, Broccoli and Tarragon Sauce (V) (G.F)

Slow Roast Belly Pork with Braised Red Cabbage, Lyonnaise Potatoes and Cider Jus (G.F)

Puddings

Spiced Apple and Christmas Pudding Crumble with Custard (G.F please request)

Café Late Pannacotta with Vanilla Cream and Pedro Ximenez Syrup (GF)

Rich Chocolate Nemesis with St Clements Posset and Shortbread (G.F please request G.F Biscuit)

Hazelnut Parfait with Hot Toffee Sauce (G.F)

Plate of English Cheese with condiments - Cheddar, Brie and Blue Cheese (£2.50 supplement) (G.F please request G.F Crackers)

3 Courses £45.00/ Starter + Main £35.50/ Main + Pudding £34.50 per person
10% service will be added to the total bill



VEGAN MENU

Starters

Crispy Fried Aubergine in a Sticky, Spicy Sweet and Sour Glaze

Thai Butternut Squash and Coconut Cream Soup with Spiced Jackfruit Wontons

Mezze Plate –Chickpea Falafel, Hummus, Beetroot Tahini, Carrot + Pine Nut Salad, Baba Ghanoush, Pickled Vegetables – Flat Bread (G.F please request G.F Bread)

Mains

Grilled Violife Halloumi Cheese with Burnt Maple Nuts, Grilled Courgettes, Roast Sweet Potato, Pickled Onion Rings and Vegan Queso Dip (G.F)

Roast Mushroom filled with Beetroot, Horseradish Leeks and 'Dans Nut Feta' with Roast Parsnip, Carrots, New Potatoes and Brussel Sprouts - Vegetable Gravy (G.F)

Slow Roasted Celeriac Stuffed with Cranberry and Chestnuts on Sauteed Wild Organic Mushrooms, Broccoli and Tarragon Dressing (G.F)

Puddings

Chocolate Orange Tart with Bourbon Vanilla Ice Cream (G.F)

Treacle Tart with Salted Caramel Ice Cream

3 Courses £40.00/ Starter + Main £30.00/ Main + Pudding £29.00 per person
10% service will be added to the total bill