



Christmas Party Menu 2026

3 - course set menu

To Start,

HONEYED PARSNIP SOUP,
TRUFFLE OIL AND
PARSNIP CRISPS. (GF/
VG OPTION)

PAN SEARED KING
PRAWNS,
MARIE ROSE,
AVOCADO,
FOCACCIA.

CHICKEN LIVER
PARFAIT,
RED ONION AND
BLACKBERRY
CHUTNEY, MELBA
TOAST.

BEETROOT
PAKORA,
MINTED YOGURT
DIP, CHILLI OIL. (V)

HOST SWEET
CHILLI CHICKEN,
SWEET CHILLI SAUCE,
SPRING ONIONS AND
SESAME SEEDS. (GFA)

Mains,

TURKEY BREAST,
BACON & SAGE
BUTTER WITH ALL THE
FESTIVE TRIMMINGS
AND CRANBERRY JUS.
(GFA)

FENNEL AND
HAWKSTONE
CIDER GLAZED
PORK BELLY
CREAMED MASH
POTATOES, SEASONAL
GREENS, BRAISING
JUICES. (GFA)

FILLET OF COD,
PEA AND HERB
RISOTTO, SALSA
VERDI. (GFA)

ROAST VEGETABLE
WELLINGTON,
HERB ROAST
POTATOES, FESTIVE
TRIMMINGS AND
SPICED RED CABBAGE
JUS. (VG)

CHARGRILLED 6OZ
FLAT IRON STEAK,
TRUFFLED MAC AND
CHEESE OR SKIN ON
FRIES & BUTTERED
SAVOY CABBAGE.
PEPPERCORN OR
BERNAISE SAUCE.
(£3.00 SUPPLEMENT)
(GFA)

Desserts,

STICKY TOFFEE
CHRISTMAS
PUDDING,
BRANDY BUTTER ICE
CREAM.

CHOCOLATE
FONDANT.
WITH CHOCOLATE
SAUCE & VANILLA ICE
CREAM. (VG, GFA)

CANDIED ORANGE
CRÈME BRÛLÉE,
SHORTBREAD.

APPLE AND
RHUBARB
CRUMBLE,
CRÈME ANGLAISE AND
CINNAMON ICE CREAM.

EUROPEAN
CHEESE
SELECTION,
CHEESE BISCUITS,
QUINCE, CELERY,
GRAPES.

THREE COURSES £39.95

TWO COURSES £34.95

PRE-ORDER AND PRE-PAYMENT REQUIRED 1 WEEK PRIOR
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
VG/GFA - VEGAN/GLUTEN FREE AVAILABLE, JUST LET US KNOW.

