



CHRISTMAS PARTY MENU



£29 FOR 2 COURSE OR £34 FOR 3 COURSE
AVAILABLE 30TH NOVEMBER TO 24TH DECEMBER



STARTERS

Roast beetroots soup with wild mushrooms dumplings
Citrus & dill cured Scottish Salmon, pickled fennel & horseradish.
Twice baked cheddar soufflé
Potted confit duck with pickles

MAINS

Roast turkey with all trimmings:
roast potatoes, carrots, parsnips, pigs in blanket, stuffing & seasonal greens
Pan fried hake, cauliflower puree, wilted spinach with pine nuts & capers dressing
Squash risotto, slow cooked red onions, crispy sage & pumpkin seeds
Slow cooked beef checks, bone marrow mash pot., carrots & red wine sauce

DESSERTS

Christmas pudding with brandy cream
Black forest Sundae
Marathon pudding and vanilla
Red wine poached pear, chocolate sauce,
Chantilly cream & vanilla ice cream



BOOK NOW



* [CLICK HERE](#) to view Terms and Conditions

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.