

Christmas Party Menu

1 COURSE - £20.00 | 2 COURSES - £26.00 | 3 COURSES - £32.00

STARTERS

Posh Pigs In Blankets GF

Wild boar sausages, wrapped in Italian bacon with a honey mustard glaze.

Baked Camembert V

With rosemary herb breadcrumbs & toasted ciabatta.

Chef's Homemade Festive Soup of the Day

Served with toasted ciabatta.

Pate Ardennes

With homemade fig & apple chutney with toasted ciabatta.

Pitted Kalamata Olives VE/GF

Marinated in garlic & rosemary.

MAINS

Traditional Roast Turkey

With yorkshire pudding, seasonal vegetables, roast potatoes, posh pig in blankets, sage & onion sausage meat stuffing, stock gravy, homemade apple & cranberry sauce.

Pot Roasted Pork Belly

Served with bubble & squeak, homemade apple sauce, salt & pepper crackling with stock gravy.

Smoked Haddock Gratin

Local smoked haddock, leeks, cream with a cheddar & herb crust.

Panko Chicken Katsu Curry

Served on a bed of tenderstem broccoli, with steamed rice, homemade katsu sauce & fresh chilli.

Mushroom Stroganoff V (VE upon request)

Oyster mushrooms cooked in a brandy, cream & paprika sauce with steamed rice.

DESSERTS

Homemade Christmas Pudding

Served with homemade brandy sauce, with custard or ice cream.

Apple & Mincemeat Crumble

Served with either custard or ice cream.

Banoffee Ice Cream Sundae

Banana ice cream, fresh cream, biscuit crumb, with homemade toffee sauce & banana chips.

Homemade Chocolate Brownie GF

With a homemade toffee sauce & vanilla ice cream.

Raspberry Sorbet VE

Local Ice Cream

Clotted cream vanilla, salted caramel & chocolate.

Please Note: A 10% Discretionary Service Charge Will Be Added to Your Final Bill

