

Christmas Party Menu

2 courses £34.95

3 courses £39.95

Starters

Warm goat's cheese salad with honey chilli glaze, roasted red peppers & walnuts (v/gfa)

Chicken liver parfait with toasted brioche & fig chutney

Prawn tempura with sweet chilli sauce

Scottish salmon gravlax with horseradish cream & homemade bread (gfa/dfa)

Soup of the day with homemade bread (v/vg/gfa/df)

Mushroom, lentils & walnut pate with pickled cucumber & homemade ciabatta (vg/df/gfa)

Cajun pulled pork croquettes with charred corn puree & chipotle mayonnaise

Mains

Cornfed chicken breast with stuffing, pigs in blankets, roasted potatoes, honey glazed Chantenay carrots and parsnips, Brussels sprouts and bacon, roasting juices & cranberry sauce

Pan fried sea bream fillet with olive oil, herb mash & broccoli (gf/df)

Baked celeriac 'steak' with wild mushrooms, pickled shallots, toasted hazelnuts & salsa verde (vg/gf)

Seared salmon with Puy lentils & crispy chorizo (gf/df)

Braised lamb casserole with mushrooms, baby onions, creamy leek mash & red wine jus

Desserts

Traditional Christmas pudding with brandy custard

Sticky toffee pudding with salted toffee sauce & honeycomb ice cream (v)

Traditional crème brûlée (v/gf)

Vegan Belgian chocolate brownie with vegan ice cream (vg)

Pear & berry crumble with custard (V)

v-vegetarian vg-vegan gf-gluten free df-dairy free a-available

All dishes may contain allergens.

If you have any concerns, please ask staff for details.

Optional 12.5% service may be added.