



CHRISTMAS PARTY

December 1st – 24th

Give yourself the gift of time this Christmas Day
and allow us to prepare your festive feast.

£22.95

Two courses

£27.95

Three courses



STARTERS

*Roasted parsnip & honey soup and crisp parsnips
Pheasant & pork belly terrine, bramble chutney and Melba toast
Smoked haddock fishcake and sauce gribiche
Moroccan-spiced carrot, feta & pomegranate salad and sumac yoghurt*

MAINS

*Roasted bronze turkey, chestnut & prune stuffing and pigs in blankets
Slow-cooked Tamworth pork belly, pickled apple purée and cider jus
Baked pollock fillet, herb crust and mustard & chive velouté
Roasted pumpkin, herb gnocchi, crispy sage, beurre noisette*

DESSERTS

*Selection of local cheeses, biscuits, apple and chutney
Homemade Christmas pudding and brandy sauce
Vanilla panna cotta and mulled winter berries
Dark chocolate tart and honeycomb ice cream*

Tea, coffee & homemade mince pies

*A discretionary service charge of 10% will be added to your bill.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.*

