



Christmas Party Night

MENU

Starter

Wild Mushroom Soup, soy glazed shitake, pickled shimeji, sesame oil, crispy shallots, wonton crackers (v,gfa,vea)

Breaded Brie, caramelised cauliflower puree, walnut ketchup, black truffle, pickled cauliflower florets (v)

Prawn & Crayfish Hash Browns, bloody marie cream cheese, pickled chillies, shaved parmesan, chive, dill (gfa)

Whipped Chicken Liver Parfait, toasted brioche, port & Madera gel, pickled hazelnuts, mirco herbs (gfa)

Main

Butter Roast Turkey Ballotine, sage & shallot stuffing, pig in blanket bonbon. maple glazed root vegetables, red cabbage purée, charred sprouts, goose fat potatoes. Stock pan gravy (gfa)

Pan Roasted Cod, braised winter greens, mussel chowder sauce, dill oil, crispy shallots (gfa)

Braised Beef Father Blade, bourguignon sauce, black truffle pomme purée, heritage carrots, parsnip crumb (gfa)

Salt-baked Celeriac Steak, mushroom bourguignon sauce, black truffle pomme purée, heritage carrots, parsnip crumb (v,vea)

Dessert Sharing Board..

Traditional Christmas Pudding Bites, brandy Crème pâtissière, preserved cherries (v,vea,gfa)

Chocolate Delice, rum soaked raisins, dark chocolate tuile (v,gfa)

Clementine & Cranberry Bakewell, toasted almonds, orange gel (v)

Brandy Custard Mince Pies (v)



Dietary key ~ (v) vegetarian (ve) vegan (vea) vegan alternative (gf) gluten free (gfa) gluten free alternative
Full allergen information is available on request. While every care is taken to avoid cross-contamination, our kitchen handles a variety of allergens and we cannot guarantee any dish is completely allergen-free.

A little note about our virtual tip jar: We have added an optional cashless service charge of 10% to the bill, which goes straight to the team.
If you don't want to pay it, please let us know, and we will happily remove it