



Christmas Party Menu

2025

STARTERS

King prawns baked in a garlic & parsley butter with warm bread (gf)

Rustic baked camembert pot fig chutney & rosemary focaccia croutes (v,gf)

Smoked chicken & tarragon sourdough rillettes pickled radish & pea shoots (gf)

Roast cauliflower soup with truffle oil & warm bread (ve,gf)

MAINS

Traditional roast turkey with all the trimmings & a rich turkey gravy (gf)

Shredded brisket and spinach en croute with horseradish mash & a red wine gravy (gf)

Grilled bass fillet on a creamy crab & Thai red curry tagliatelle (gf)

Crispy panko aubergine with sweet red onion mash & creamy pesto sauce (ve,gf)

All served with minted sprouts & chantenay carrots to share

DESSERTS

Chocolate brownie chocolate orange sauce & blood orange sorbet (ve,gf)

Vanilla panna cotta with passion fruit & a champagne sorbet (gf)

Mince pie basque cheesecake with clotted cream and crushed meringue (v,gf)

Local cheeses with artisan crackers, grapes & chutney (v,gf)

45pp