



F E S T I V E P A R T Y M E N U

SERVED WEDNESDAY TO SATURDAY EVENINGS
AND WEDNESDAY TO SUNDAY LUNCHES
FROM THE 24TH OF NOVEMBER TO THE 23RD OF DECEMBER

S T A R T E R S

Chicken liver parfait - fig and caramelised onion chutney, ciabatta (gf)

Locally smoked salmon - grilled caper and lemon mascarpone on toasted sourdough (gf)

Crispy duck gyozas - red onion relish and honey soy dressing

Celeriac veloute - parsnip crisps and warm focaccia (ve,gf)

King scallops - with peas and a garlic crispy bacon butter (gf) (£5 supplement)

M A I N C O U R S E S

All served with vegetables to share

Traditional turkey - with all the trimmings and a rich turkey gravy (gf)

Salt beef brisket - on horseradish mash, spinach, smoked bacon and shallots, red wine gravy (gf)

*Bass fillet - smokey king prawn, spinach, baby tomato and white bean stew
new potatoes with chives and olive oil, charred lemon (gf)*

Butternut en crouete - with spinach and feta and a tomato fire roasted red pepper sauce (ve,gf)

*8oz centre cut fillet steak - garlic mushrooms, baked thyme tomato, watercress
and skin on fries (gf) (£12 supplement)*

D E S S E R T S

Chocolate brownie - chocolate sauce, after eight and a mint chocolate ice cream (v,gf)

Caramel cheesecake - with a banana and honeycomb ice cream, toffee sauce and popcorn (gf,v)

Glazed lemon tart - crushed meringue and clotted cream (v)

Christmas pudding - with fig, double cream and brandy butter (ve,gf)

Selection of local cheese - crackers, grapes and chutney (v,gf) (£3 supplement)

WEDNESDAY - THURSDAY £36PP

FRIDAY - SATURDAY £40PP

To help us make sure you and your party have the best evening. Please read the menu carefully and state ANY dietary requirements we need to know about and make us aware of your name on arrival so that we can make sure you receive the correct meal.

GF - GLUTEN FREE OPTION AVAILABLE V - VEGETARIAN VE-VEGAN OPTIONS OR VARIATIONS OF OUR DISHES ARE AVAILABLE
PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS