



Festive Party Nights

Tis the season to party – so party we shall!
Celebrate in style by sitting down to a delicious 3-course festive meal.

Starter

Rich Roasted Tomato and Basil Soup (VG/GF)

Ham Hock Terrine

*served with Tangy Redcurrant Chutney
and Crusty Ciabatta Bread*

Roasted Root Vegetable Tartlet (VG)

served with Dressed Salad Leaves



Main Course

Traditional Roast Turkey

served with Delicious Pigs in Blankets

Mushroom and Spinach Filo Parcel (V)

accompanied by a Herby Cream Sauce

Slow Cooked Braised Beef au Poivre

served with creamy mashed potato

Fillet of Succulent Cod (GF)

served with Creamed Leeks

*All served with a selection of fresh seasonal vegetables,
crispy roasted potatoes & slow-braised red cabbage*

Dessert

Traditional Christmas Pudding

served with Festive Brandy Sauce

Lavish Chocolate Torte (VG/GF)

paired with Spiced Berries

Indulgent Vanilla Cheesecake

accompanied by a Winter Fruit Coulis



Tea, coffee and miniature mince pies

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.