

Christmas Weekend Party Menu

Served Friday & Saturday Nights

From 26th November-24th December 2021

2 Courses £29.50, 3 Courses £35

Seafood Platter (GF)

Quenelle of Crab Mayonnaise, Crevettes Marie Rose, Smoked Salmon, Smoked Mackerel, Celeriac Remoulade, Watercress Mayonnaise, Brown Bread & Butter Fingers

Asian Pork, Duck & Vegetable Spring Rolls (Alternatively a Trio of Vegetable Spring Rolls) (V)

Red Cabbage Slaw, Sweet Chilli Sauce

Home Smoked Chicken & Avocado Stack (GF)

Dressed Leaves, Red Onion Vinaigrette, Herb Bruschetta

Farmhouse Charcuterie & Ham Hock Terrine (GFA)

Baby Cornichons, Cherry Tomatoes, Red Onion Marmalade, Toasted Rustic Bread

Goat's Cheese, Beetroot & Hazelnut Tart (GFA) (V)

Rocket Salad, Warm Pesto Dressing



Fillet of Beef Wellington (GFA) (£4 supplement)

Served Pink or Well Done, Parsnip Puree, Red Wine Jus

Hand Carved Rack of Lamb (GFA)

Served Pink or Well Done, Fine Ratatouille, Rosemary & Mint Jus

Roast Norfolk Turkey (GF)

Herb Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce, Natural Gravy

Fresh Scottish Salmon 'En Croute' (GFA)

Crushed New Potatoes, Wilted Spinach, Tarragon Hollandaise

Parsnip & Wild Mushroom Wellington (GFA) (V/VE)

Butter Bean Puree, Vegan Jus

Sharing Bowls of Duck Fat Roast Potatoes, Honey Roast Root Vegetables, Brussels Sprouts & Cauliflower Cheese



Christmas Pudding (GFA)

Rum Custard

Traditional Apple Strudel

Crème Anglaise

Raspberry & Vanilla Cheesecake (GFA)

Winter Berry Coulis, Guernsey Cream

Dark Chocolate Fondant (GFA)

Orange & Cinnamon Compote, Nougat Ice Cream

Cheese Board (GFA) (£2 Supplement)

Mature Cheddar, Brie and Stilton with Chutney, Celery, Grapes, Caramelised Walnuts & Biscuits

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Available | *Vegan Option Available.
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.