



## CHRISTMAS PARTY MENU 2022

34.50 per person - three courses, coffee & mince pie

**White bean soup** | ve  
truffled girolle mushrooms

**Traditional pork 'terrine de campagne'**  
apple & pear chutney, pickled cucumber, toasted baguette

**Prawn cocktail**  
grapefruit, avocado & prawn toast

**Sweetcorn fritter** | ve  
chipotle mayonnaise, avocado guacamole

**Duck egg croustillant**  
herb purée, garlic crouton

---

**Slow-cooked beef blade**  
parsnip mash, parsnip crisp, red wine sauce

**Duck leg confit**  
French beans, carrots, Dauphinoise potato, blackberry sauce

**Holly Farm free range bronze roast turkey**  
chestnut stuffing, pig in blanket, Brussels sprouts,  
rissole potatoes, bread sauce & port gravy

**Pan-fried sea bream with prawn potatoes**  
buttered kale, Bouillabaisse sauce

**Moroccan vegetable tagine** | ve  
harissa aubergine, roasted squash & red peppers, apricot & pistachio couscous

---

**Winter spiced bread & butter pudding** | v  
brandy anglaise

**Blackcurrant mousse** | v  
poached blackcurrants, vanilla biscuit

**Chocolate delicie** | v  
crispy feuilletine base, chocolate ganache, dark chocolate sauce,  
honeycomb ice cream with hazelnuts & pistachios

**Apple & blackberry crumble** | ve  
vanilla ice cream

---

Filter coffee or tea & mince pie

*Optional cheese course with accompaniments  
(instead of dessert 4.00 or as an extra course 11.50)*

Vegetarian Vegan

ALLERGENS: Our menu descriptions do not list all ingredients. Please visit our web site or ask one of our team for the allergen menu.

Menu is subject to inor changes. All major credit cards are accepted.

VAT is included at the prevailing rate. Our usual service charges will apply. Payment by credit/debit card only.