

# Christmas Party Menu

Available 6th / 7th / 13th December

## STARTERS

**BUTTERNUT  
SQUASH SOUP** v GFO  
Served with petit pan.

**CHICKEN LIVER PATE**  
Served with caramelised onion  
chutney and garlic croutes.

**GOATS CHEESE  
TART**  
Served with red onion marmalade.

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## MAINS

All served with parsnips, honey-glazed carrots,  
and Brussels sprouts cooked with bacon and cream.

**TRADITIONAL TURKEY**  
Served with pigs in blankets and cranberry stuffing.

**HONEY ROASTED GAMMON**  
**VEGETABLE WELLINGTON** v

**BRAISED BEEF**  
Served with a horseradish cream.

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## DESSERT

**TRADITIONAL BRANDY  
CHRISTMAS PUDDING**  
Served with brandy cream.

**PROFITEROLES**  
Served with Chantilly cream.

**CRÈME BRÛLÉE CHEESECAKE**  
Served with vanilla ice cream and raspberry coulis.

**SELECTION OF SORBETS**

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## TO FINISH

**MINI MINCE PIES**



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Look out for these symbols: **V** = Vegetarian Friendly **VG** = Vegan Friendly **GF** = Gluten Free **VGO** = Vegan option available **GFO** = Gluten Free option available

For details on allergens in our products, please ask a team member when ordering. All weights are approximate before cooking. Communicating your allergen requirements to us will enable us to do our utmost to minimise risks. We do operate a kitchen that processes allergenic ingredients and cannot guarantee that any product is 100% 'free from' allergens due to unexpected cross contamination. However, once we are aware of a food allergy, every care will be taken to avoid cross contamination. We can also adapt some of our meals to meet gluten free requirements.

Fish/Poultry dishes may contain bones. Images for illustrative purposes only. Content correct at time of print and subject to change.

We accept sterling, debit/credit cards over £5.00. All prices include VAT.