



XMAS PARTY MENU

STARTERS

Atlantic prawn cocktail, Marie rose dressing & sourdough toast
Mushroom gratinated, gruyere cheese & panko breadcrumbs with fresh herbs & aioli (v)
Ham hock terrine, horseradish cream, pickles & beetroot
French onion soup, cheese crouton
Roasted root vegetable salad, sun blushed tomatoes, spring onions, pomegranate & baby spinach (v) (vg)
London porter smoked salmon, horseradish cream & sourdough

MAINS

Roasted turkey crown, goose fat roast potatoes, pigs in blankets,
Yorkshire pudding & Christmas vegetables
6oz ribeye steak, garlic butter, double cooked chips & roasted plum tomatoes
Oven roasted Scottish salmon, lemon & thyme infused new potatoes, seafood & tomato salsa
Braised pig cheeks, parsnips, pan fried polenta & spring onions
Baked pumpkin, ricotta, pine nuts, spinach & salsa verde (v)

P U D D I N G S

Christmas pudding, brandy cream
Selection of cheeses, grapes, apple chutney & crackers
Homemade sherry trifle
Chocolate pudding, salted caramel ice cream

2 COURSES £25.00 p p 3 COURSES £30.000 p p

12.5% optional service charge will be applied / £10p.p deposit required 1 week before booking date

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan

