

£42pp

Festive Party Menu



Let's Begin

Wild Mushroom Pie

Hand picked, in buttery shortcrust pastry served with mushroom jus (1a,4,7,9,11,14,V)

Galician Red Prawn Bisque

Finished with pickled vegetables & dill oil (4,5,6,9,14)

Iberian "5J" Cured Ham & Manchego Cheese

The very best cured iberian ham & manchego cheese with freshly made sourdough (1a,3,4,14)

Cauliflower & Chestnut Soup

Served with charred sourdough (1a,3,4,V)

The Main Event

Beef Wellington

Served with brie mash, honey glazed carrots & parsnips finished with a rich red wine jus (1a,4,7,11,14)

Vegeterian Wellington

Sage, onion & beyond meat wrapped in buttery flaky pastry served with brie mash, honey glazed carrots & parsnips finished with a rich red wine jus (1a,4,7,9,10,11,13,14,V)

Wild Salmon Confit

Served with green beans, baby carrot, potato fondant & a burnt butter and dill sauce (4,8,14)

Duck Confit Risotto

Arborio rice cooked in chicken stock and flavored with fresh mushrooms, thyme leaves and duck confit topped with Parmesan shavings and a hint of truffle (4,14)

To Conclude

Christmas Pudding

Traditional Christmas pudding served with a rum infused custard (1a,3,4,7,14)

Assortment of Christmas Bites

A delight of various Christmas favourites to tantalize your taste buds including Traditional Christmas pudding, Baileys cheesecake & a cranberry and star anise pannacotta (1a,3,4,7,14)

Tea & Coffee

Served with Petit Fours (1a,3,4,7,14)

Allergen Guide

1 Cereal 1a Wheat 1b Rye 1c Barley 1d Oats 2 Peanuts 3. Nuts 3a Almonds
3b Brazil Nuts 3c Cashews 3d Hazelnuts 3e Macadamia 3f Pecan 3g Pistachio 3h Walnuts 4 Dairy 5
Crustaceans 6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame Seeds 13. Soya 14. Sulphur
Dioxide V. Vegetarian