

Festive Private Party Menu

£52.00 per person

Honey Roasted Parsnip & Thyme Veloute
(V – GS - DFA)

Chicken Liver Parfait
Toasted Brioche, Apple & Cider Chutney (GSA)

Smoked Haddock & Crayfish Fishcakes
Saffron Hollandaise, Crispy Leeks (GSA)

Beetroot Carpaccio
Dill & Horseradish Crème Fraiche, Pickled Cucumber, Candied Walnuts (Vg - GS)



Roast Turkey Roulade
Roasted Potatoes, Pigs in Blankets, Seasonal Vegetables, Sage, Apricot & Cranberry Stuffing, Red Wine Jus (GSA - DF)

Slow Cooked Confit Duck Leg
Dauphinoise Potato, Caramelised Red Cabbage, Roasted Carrot, Cherry & Port Jus (GS)

Herb Crusted Cod Loin
Lemon & Chive Mash Potato, Samphire, Lobster Bisque

Portebello Mushroom Wellington
With Spinach, Red Pepper & Dolcelatte, Roasted Potatoes, Seasonal Vegetables, Provençal Sauce (V)



Individual Christmas Pudding
Spiced Cranberry Compote, Brandy Crème Anglaise

Salted Caramel Cheesecake
Hazelnut Crumb, Milk Chocolate & Raspberry Shard (GS)

Vanilla & Amaretto Crème Brulee
Orange & Cardamom Shortbread (GSA)

Selection of British of Cheese
Homemade Chutney, Crackers, Grapes and Celery (GSA)



Freshly Brewed Arabica Coffee & Mince Pies

Pre order required 14 days prior to event.

Allergen Information

V = Vegetarian. Vg = Vegan. GF = Gluten Free. DF = Dairy Free. GFA = Gluten Free Available. DFA = Dairy Free Available