

PRIVATE HIRE



# CHRISTMAS PARTY MENU



3 Courses **34.95** | 2 Courses **30.95**

Elevate your celebration by adding  
some hors d'oeuvres for your arrival

**Bread, Houmous,  
Chorizo & Olives**

**£4** per person

**Chef's Selection of  
Hand-made Canapés**

3 each **£9** per person

**Fizz on Arrival**

**£6.95** per person

## ENTREES

### Soup du Jour

Your server will share today's choice.  
Served with sourdough croûte

**V** Vegetarian option available

### Beetroot Carpaccio **VE N GF**

Thinly sliced beetroot, cumin  
nut crumble, granny smith apples,  
beetroot & fennel relish and  
smoked yoghurt

### Smoked Mackerel Pâté

Sourdough croûte and  
pickled red onions

**GF** Gluten-free option available

### Smoked Salmon **GF**

Confit of poached and smoked salmon,  
crème fraîche, tomatoes, pickled red  
onions, capers and dressed lambs lettuce

**SUPPLEMENT +£2**

### Chicken Liver Parfait **\***

Spelt & beetroot croûtes, pickled  
red onions, pea shoots and plum &  
ginger chutney

### French Rarebit **V \***

Toasted English muffin topped with red  
onion chutney, mushrooms and melted St  
Mont cheese. Topped with lambs' lettuce,  
pickled red onion and crispy onions

## MAINS

### Roast Turkey **N**

Apple and cranberry stuffing, pigs in blankets, roast potatoes, butternut squash purée, roasted carrots and parsnips, winter greens and a nut crumble. Plus extra gravy for pouring

### Parsnip and Chestnut Tart **N** **VE**

Walnut, watercress, fresh orange & apple salad with smoked yoghurt

### Rump Steak au Poivre

Irish pasture-fed, 21 day aged beef, served with a peppercorn sauce, fries and dressed leaves

### SUPPLEMENT +£8 Fillet Steak

### Confit Duck Leg **GF**

On a cassoulet of smoked bacon, haricot beans and tomato, served with broccoli

### Camembert Pithivier **V** **N**

Camembert with cranberry chutney and dauphinoise potatoes in pastry with chicory, lambs lettuce, pomegranate and chestnuts in a blood orange dressing

### Champagne Beurre Blanc Salmon **GF**

Creamed Brussels sprout, saffron potatoes with a Champagne beurre blanc

### Boeuf Bourguignon **GF**

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée & honey-roasted carrots

### Honey Roast Gammon **GF**

Sprout colcannon mash, confit orange and honey carrots with a red currant jus and apple ketchup

## DESSERT

### Crème Brûlée **GF** **V**

French classic. Vanilla crème brûlée freshly made by our chefs every day

### Warm Plum and Apple Tart **VE**

Plant based vanilla ice cream

### Black Forrest Yule Log **V**

Whole and pureed morello cherries, crushed meringue and pouring cream

### Vanilla Panna Cotta **GF**

Mixed berry compôte

### Ice Cream & Sorbet **\*** **V**

2 scoops. Please ask for flavours

**VE** Vegan option available

### Paris-Brest **V** **N**

Choux pastry, hazelnut praline, strawberries, candied hazlenuts with a warm chocolate sauce

### SUPPLEMENT +£2

Finish your meal the traditional way with a cheese board for £5 per person



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **GF** Suitable for a gluten-free diet. **⊙** Dishes can be made with non-gluten containing ingredients. **V** Suitable for vegetarians. **⊙** Suitable for vegans. **●** Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.