



— CLOPTON ROOM —

CHRISTMAS PARTY MENU



3 Courses **36.95** | 2 Courses **30.95**

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

**Bread, Houmous,
Chorizo & Olives**
£5 per person

**Chef's Selection of
Hand-made Canapés**
3 each £10 per person

Fizz on Arrival
£6.50 per person

ENTRÉES

Tomato & Basil Soup **V**

With a caramelised onion and Saint Mont
des Alpes cheese crouton

Smoked Salmon Pâté *****

Sourdough croûtes, cucumber
and crème fraîche

Calamari **GF**

Lightly spiced with garlic aioli

Fritôt de Brie **V**

Deep-fried Brie, lambs leaf and
caramelised plum and ginger chutney

Beetroot Carpaccio **N VE GF**

Thinly sliced beetroot with a cumin nut
crumble, beetroot & apple relish and
smoked yoghurt

Chicken Liver Parfait *****

Mini white tin loaf and caramelised
red onion chutney

French Rarebit **V**

Toasted crumpet topped with
caramelised onions, shiitake mushrooms,
rarebit sauce and grated Saint Mont

PLATS

Roast Turkey ^N

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Steak Diane ^{GF}

Black Angus 28 day aged beef rump. Rich in flavour, firm in texture, best cooked medium with a Diane sauce, pommes frites and confit tomato

7oz Fillet **+£10 Supplement**

Carrot & Marmalade Pithvier ^{VE} ^N

With a spiced cassoulet, tenderstem broccoli, toasted seeds and a yoghurt dressing

Duck Parmentier ^{GF}

Gressingham duck, beef and pork ragout topped with pomme purée, served with peas

Salmon Fillet ^{*}

With a creamy white wine, caper & lemon sauce, sautéed new potatoes and peas

Boeuf Bordelaise ^{GF}

Rump medallions with garlic pomme purée, crispy shallot rings, Cavalò Nero and a rich red wine sauce

Pork Medallions

Crushed crackling, apple purée, dauphinoise potatoes, mixed winter greens and red wine jus

DESSERT

Crème Brûlée ^{GF} ^V

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

Black Forest Yule Log ^V

Whole and pureed morello cherries, crushed meringue and pouring cream

Winter Berry Tart ^{VE} ^N

Ice cream and a granola crumble topping

Christmas Pudding

With brandy Anglaise

Sticky Toffee Madeleine ^V

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream

Ice Cream & Sorbet ^{*} ^V

2 scoops. Please ask for flavours ^{VE} Vegan option available

Blackberry Cheesecake ^V

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb

Add a Cheese Board ^{*} for £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. [Ⓞ] Suitable for a gluten-free diet. [Ⓞ] Dishes can be made with non-gluten containing ingredients. [●] 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.