



CHRISTMAS PARTY



3 Courses **34.95** | 2 Courses **29.95**

ENTRÉES

Tomato & Basil Soup **V** **GF**

With a caramelised onion and Saint Mont des Alpes cheese croûton

Camembert Topped Rarebit **V**

Toasted sourdough and red onion chutney

Duck à l'Orange Pâté **GF**

Duck, pork & orange pâté, brioche and cranberry & clementine chutney

Smoked Salmon Rillettes **GF**

With a pickled cucumber salad and Melba toast

Oyster Mushroom Scallops **VE** **GF** **N**

Celeriac puree, toasted hazelnuts and crispy kale

PLATS

Roast Turkey

Parmentier potatoes, grand pig in blanket, festive croquette, honey roasted root vegetables and red cabbage

Steak Diane **GF**

Flattened bavette steak with a Diane sauce, pommes frites and house salad
Upgrade to Rump +£5 Supplement

Pan-Fried Salmon Fillet

Tartare hollandaise, confit potatoes and spinach

Duck Cassoulet **GF**

Confit Gressingham duck leg with a tomato and haricot bean cassoulet, crispy garlic and rosemary

Celeriac Wellington **VE** **N**

Celeriac puree, roasted root vegetables, chestnuts, red cabbage and parmentier potatoes

Pork Medallions

Spiced red cabbage, sprout Colcannon pomme purée, calvados jus and crackling

V **GF** Vegetarian Gluten-Free main option available by request when you pre order

DESSERTS

Christmas Pudding

Brandy Anglaise

Crème Brûlée **GF** **V**

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

Black Forest Chocolate Mousse **V**

Chocolate shavings

Tarte Au Citron **GF** **V**

Raspberry sorbet

Spiced Blackberry

Pain Perdu **V**

Vanilla ice cream

Apple crumble tart **VE** **N**

Eggnog Anglaise



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **GF** Suitable for a gluten-free diet.
GF Dishes can be made with non-gluten containing ingredients. **V** Suitable for vegetarians. **VE** Suitable for vegans. **N** 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.