



## Christmas Party menu 2023

### STARTERS

*Spiced butternut squash and sweet potato soup with sweet potato crisps V, Ve, GF*

*Coarse country pate wrapped in smoked streaky bacon with spiced plum chutney & toasted focaccia*

*Oven baked brie wedge in herb crumb with zesty cranberry relish, baby leaves and balsamic glaze V*

*Flash cooked wood pigeon breast over crisp pancetta bacon & blue cheese salad with red wine syrup GF*

### MAIN COURSE (All served with seasonal vegetables)

*Traditional roast turkey with chestnut stuffing, pigs in blankets, crispy roast potatoes & red wine gravy*

*Slow cooked pork belly with spiced apple & courgette compote, crispy crackling, dauphinoise potato & cider sauce GF*

*8oz \*Sirloin steak with grilled vine tomato, home cut chips & peppercorn sauce \*GF*

*Pan-fried Seabass fillet with Crab, sautéed shallot, cherry tomatoes & soft herbs over crushed new potatoes with a white wine cream GF*

*Spicy Butternut squash, sweet potato and mixed bean chilli with rice, tortilla chips & yogurt V, Ve, GF*

*Mixed seed nut roast with crispy roast potatoes, onion gravy & green veg V, Ve*

### DESSERTS

*Traditional Christmas pudding with rum sauce V*

*Rich chocolate hazelnut parfait with praline & Baileys espresso sauce V*

*Raspberry & Vanilla mascarpone pavlova sundae V, GF*

*Blackberry & apple upside down pudding with crème anglaise V*

*British cheese board trio: \*..Cheddar, Stilton & Brie with fruit, chutney & crackers*

### TO FINISH

*Complimentary chocolates & warm mince pies*

*Two courses - £29.50 Three courses - £35.50*

*KEY: V= Vegetarian Ve=Vegan GF= Gluten free \* = There is a £2.50 surcharge on this dish*

*There will be a 10% discretionary service charge added to the final bill.*