



PARTY MENU

Throughout November and December, join one of our party nights or host your own.
Our Party Menu is sure to be the star of the show.

3 COURSES £55 per person

TO START

Scottish smoked salmon and prawn roulade, rye toast,
gin pickled cucumber, dill (*GF)

Roasted parsnip soup, café de Paris cream, ancient grain sourdough bread (*GF) (*VE)

Duck liver parfait, confit onion and sherry marmalade, truffle
cream and toasted brioche (*GF)

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted potatoes,
charred sprouts, roasted roots, pigs in blanket, rich turkey gravy

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (GF)

Winter mushroom risotto, porcini crumb, baby watercress,
freshly grated Parmesan (GF) (V) (*VE)

DESSERT

Traditional Christmas pudding, brandy butter (GF) (V) (*VE)

Craquelin choux bun, chocolate crèmeux, dulce de leche ice cream,
honeycomb, cocoa nibs (V)

Glazed lemon tart, blackberry sorbet, biscuit crumb (V)

TO FINISH

Warm mini mince pies (*VE)

