

CHRISTMAS PARTY MENU 2026



STARTERS

Roasted tomato & red pepper soup with balsamic drizzle, crusty bread and butter (*gfo, v, vgo*)

Brie & red onion tart with micro watercress and banana shallot salad (*v*)

Chorizo & Mushrooms in a garlic and stilton cream sauce, served on toasted brioche (*gfo*)

Crayfish tails in a citrus mayonnaise with fresh coriander and avocado purée,
finished with micro leaves and a balsamic glaze (*gf*)

MAINS

Roasted turkey feast served with a pig in blanket, sage & onion stuffing,
roast potatoes, seasonal vegetables and a rich red wine jus (*gfo*)

Beef & guinness casserole with creamy mashed potato and crispy kale (*gf*)

Pork tenderloin with thyme carrots, kale, fondant potatoes and
a wholegrain mustard & honey sauce (*gf*)

Cajun-spiced sweet potato roulade served with roast potatoes,
seasonal vegetables and a rich red wine jus (*v, vgo*)

Pan fried Sea bream fillet served with gnocchi, basil pesto, sun-dried tomatoes and
kale,
topped with micro watercress, Parmesan and toasted pine nuts

PUDDINGS

Traditional Christmas pudding served with brandy sauce (*gfo, vo, vgo*)

Christmas tree pavlova meringue, Chantilly cream and raspberry coulis, decorated
with fresh rosemary sprigs and a green glitter spray (*gf, v*)

Triple chocolate desire sundae (chocolate orange ice cream, white chocolate mousse and dark
chocolate chips, finished with chocolate sauce, chocolate pencils and honeycomb) (*gfo, v*)

Santa's treat mince pie, mulled wine trifle, ginger shortbread and
double chocolate chip orange brownie (*vo*)

2 C O U R S E S – £ 3 0 . 0 0 PER PERSON

3 C O U R S E S – £ 3 7 . 5 0 PER PERSON

Private dining options available; additional charges may apply

An optional 10% service charge will be added to parties over 10 guests

Please advise us of any dietary requirements or allergies when booking.

v Vegetarian, *vo* Vegetarian option, *vgo* Vegan option, *gf* Gluten-free, *gfo* Gluten-free option

ALL FRIED ITEMS ARE COOKED IN RAPESEED OIL. IF YOU REQUIRE INFORMATION REGARDING THE PRESENCE OF ALLERGENS IN ANY OF OUR FOOD OR DRINK, PLEASE ASK.
WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN, FOODS MAY BE AT RISK OF CROSS CONTAMINATION.