



2018 Christmas Party Menu

Starters

Ophir gin cured chalk stream trout, salted cucumber, grapefruit
& sweet crispy seaweed

Spiced salt breast of squab pigeon, Stornoway black pudding, quince
& home preserved blackberry

Curried soup of salsify, parsnip, chilli & yoghurt (v)

Mains

Ballotine of chestnut stuffed turkey, cranberry relish, roasties, carrots,
sprouts & pancetta

Pan seared loin of hake, salt baked celeriac, broccoli purée, pancetta & chestnuts

Squash & chestnut vegetable wellington (v)

Puddings & Cheese

Mulled red wine poached pear with mince pie ice cream

Dark Chocolate delice, brandy cream sauce & peanut brittle

Selection of British cheese

£24.50 p.p. Monday to Thursday, £30.00 p.p Friday & Saturday

Served from Monday 19th November to Saturday 22nd December 2018

Must be booked in advance. We cater for groups of up to 50 guests.

50% deposit required at time of booking, pre-order 5 days before event.

- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team