

Festive Party Menu

Lunch and dinner

Two courses – £32.95 adult / £19.95 child Three courses – £36.95 adult / £23.95 child

Spiced cream of sweet potato soup, crème fraîche, crispy leek

Chicken and cranberry terrine, carrot and chilli chutney, toast brioche

Mackerel paté, petit salad, pickled beetroot, herb oil

Tomato and goat cheese tart, crispy gem lettuce, balsamic glaze

Traditional Christmas turkey with all the trimmings, Brussels sprouts, garlic and thyme roast potatoes, gravy, cranberry tart

Oven-baked cod, herby new potato cake, caper cream sauce

Winter vegetable turnover, roast new potatoes, vegetarian gravy

8oz sirloin steak, thyme-roasted potatoes, flat mushroom, balsamic roasted tomato, watercress and peppercorn sauce, sea salt rub (£8.00 supplement)

Christmas pudding, brandy sauce

Dark chocolate and Baileys mousse, raspberry coulis

Mandarin cheesecake, ginger and orange syrup

Selection of English cheeses, grapes, celery, crackers, apricot and raisin chutney (£5.00 supplement)

Allergens and dietary requirements: All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have an allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details. Fish may contain bones.

T&Cs: We can cater for celebrations for 10 to 140 people. We require a deposit of £20.00 per person when booking (non-refundable, non-transferable). Balancing payment and pre-order are required at least 14 days before the date of your party. Dates are subject to availability.