

CHRISTMAS PARTY MENU

22nd Nov '21 - 2nd Jan '22

Offering all day dining, fresh juices & coffee, artisan cocktails and incredible Sunday Roasts. All served with love and a smile.



CHRISTMAS PARTY MENU

STARTERS

CHICKEN LIVER & BRANDY PÂTÉ

With a spiced pear chutney and toasted brioche

WILD MUSHROOM SOUP

Stilton croutons and truffle oil

BEETROOT, VODKA & DILL GRAVLAX

With dill crème fraiche and beetroot relish served with buttered rye bread

ROSEMARY & GARLIC BAKED CAMEMBERT

Cheese served with a red onion chutney and warm bread

PRAWN & CRAYFISH COCKTAIL

With gem lettuce, radishes, cucumber, tomatoes, and celery in a brandy cocktail sauce served with buttered rye bread

CALAMARI

With fried zucchini with roasted garlic & lemon aioli (v)

CHICKEN SATAY SKEWERS

With an Asian salad & Hale Satay sauce

MAIN COURSES

SCOTTISH SALMON

Poached with new potatoes, sautéed tender stem broccoli, peas, and shallots. Served with a lemon & dill hollandaise sauce

TRADITIONAL ROAST TURKEY

Pigs in blankets, duck fat roast potatoes, braised red cabbage, British honey-glazed parsnips, pancetta roasted Brussels sprouts, sage & onion stuffing and a rich turkey gravy

SHEPHERD'S LENTIL PIE

With steamed vegetables & vegan red wine jus (vg)

MALAYAN CHICKEN CURRY

With jasmine rice & toasted flat bread

56-DAY DRY AGED BRITISH SIRLOIN

Served with a Portobello mushroom (Supplement £9)

PAN FRIED SEA BASS

With crushed new potatoes, sun blushed tomatoes and black olives, green beans served with a clam & shallot white wine sauce

CRISPY GNOCCHI

With rocket, sun bushed tomatoes tapenade and feta, finished with courgette fritters

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce and a winter berry compote

TRADITIONAL ENGLISH STICKY TOFFEE PUDDING

With a salted caramel sauce, honeycomb pieces and vanilla ice-cream or clotted cream

DECONSTRUCTED BLACK FOREST CHEESECAKE

Chocolate shavings, vanilla cream cheese, drunken cherries, chocolate crumb and chocolate sauce

ICE CREAM & SORBET

Choose 3 scoops from our assorted flavours.

Please ask your server