

# FESTIVE PARTY MENU

*For groups 8+*

2 Courses £25 | 3 Courses £33

*Lunch & Early Evening (12-2.30pm & 5-6.30pm – 2 hour duration)*

2 Courses £30 | 3 Courses £38

*Late Evening (7-8.30pm – table all night)*

APPETISER      Baked Focaccia, Confit Garlic Hummus *(with Late Evening times only)*

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STARTERS

Roast Butternut Soup  
Chive Crème Fraiche, Baked Breads (v) (gf\*)

Duck Liver Parfait  
Beetroot Relish, Chestnuts, Toasted Sourdough (gf\*)

Smoked Salmon Arancini  
Pickled Fennel, Dill Mayonnaise, English Parmesan

Whipped Goats Cheese  
Waldorf & Pear Salad, Herb Cheese Straws (v) (gf\*)

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MAINS

Pan Fried Salmon  
Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf)

Roast Turkey  
Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry (gf\*)

Beetroot & Red Onion Tart  
Parsnip Puree, Chestnuts, Hispi Cabbage (v)

Braised Beef  
Creamed Potatoes, Savoy Cabbage, Carrots, Truffle Sauce (gf)

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SIDES (FOR 2)    Creamed Potatoes £4.95 | Honey Roast Parsnips £4.95 | Roast Potatoes £4.95  
Green Beans & Shallots £4.95 | Truffle Mayo & Parmesan Fries £5.50 | Fries £3.95

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DESSERTS

Christmas Pudding  
Warm Brandy Sauce (v) (gf\*)

Sticky Toffee Pudding  
Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Passion Fruit Parfait  
Whipped Chocolate, Brandy Snap Biscuit (gf\*)

Cheese Plate  
Relish, Celery, Biscuits (gf\*)  
(Cropwell Bishop Stilton, Black Bomber Cheddar, French Brie)

**(v) vegetarian (v\*) vegetarian on request**

**(gf) no gluten ingredients (gf\*) gluten ingredients can be omitted**

**We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination.**

**Please speak with the team regarding allergies / dietary requirements**