





# Christmas Party

## 3 COURSES FOR £26.50

2 courses for £20 (Available all day Sun - Wed & at lunch on Thu, Fri & Sat)

There is a service charge in addition to these prices of 5% on the total food and drinks bill.




## Starters

- Moroccan cauliflower soup with carrots, apples and pistachio cream  
- Chicken liver and bacon pate, cranberry and apple jelly and crusty bread 
  - Confit of duck leg on a bed of sliced crispy potatoes with a rich port sauce 
  - Wild and field mushroom stroganoff with rocket leaves
  - Smoked salmon, miso and sesame tartine
- Lightly battered tempura prawns with sweet chilli and ginger sauce (+£3)

## Mains

- Traditional roast turkey, Yorkshire pudding, chestnut stuffing, pigs and parsnips, seasonal vegetables and roast potatoes 
- Cajun salmon with rosemary sweet potato and wilted greens 
  - Beetroot and red onion tarte tatin with green leaves and sweet potato chips 
  - Sweet potato and black bean curry with rice and peas  
  - Braised beef brisket, creamed mash, parsnip crisps and seasonal vegetables 
- Slow roasted lamb shank, red wine gravy, redcurrant jelly, seasonal vegetables and creamed mash
- Thai green sea bass curry with lemon grass and jasmine rice (+£3)
- Fillet steak pepper sauce, handcut chips and seasonal vegetables (+£5) 

## Desserts

- Christmas pudding with brandy sauce and ice cream
- Chocolate orange tart with vanilla cream and sugar brittle
  - Vanilla crème brulee with Christmas tree shortbread 
- Traditional sticky toffee pudding, rich toffee sauce and vanilla ice cream
  - Sweet and sticky nut and seed slice with vegan ice cream  
  - Cheese slate of local and British cheeses with celery, grapes, chutney and wafers (+£3) 

## COFFEE & MINCE PIES (£3 each)