# Christmas Party Menu

## 3 COURSE £40  2 COURSE £35

**Available From 21st of November to 23rd of December**

## STARTER

**Winter root vegetable soup**
served with homemade bread and whipped butter (V,VE*,GF*,D*)

**King prawn and smoked salmon cocktail**
on a bed of garden salad with a wedge of lemon (D, GF)

**Charred hispi cabbage**
with a romesco sauce base with pickled walnuts, salsa verde and a herb crumb (GF, D, V, VE)

**Crispy ham hock terrine**
with baby gem lettuce, celeriac puree and a homemade sweet chilli sauce (GF*)

## MAIN COURSE

**Traditional butter roasted turkey  OR  Topside of beef**

**Roasted chestnut, mushroom and rosemary loaf (V,VE)**

The above dishes are served with all the trimmings - roast potatoes, maple roasted carrots and parsnip, braised red cabbage, a mixture of garden vegetables, Yorkshire pudding, sausage meat stuffing, a pig in blanket and a rich gravy (GF*, DF*)

**Butternut squash risotto**
with a herb crumb, toasted seeds, rocket and garlic oil (GF, D, V, VE)

**Pan fried seabass fillet**
served with garlic and herb crushed potatoes and cavolo nero and a white wine and cream sauce (GF)

## DESSERT

**Traditional christmas pudding**
served with brandy sauce. (V,VE*,GF*,D*)

**Chocolate orange mousse**
with a quenelle of sweet cream and homemade honeycomb (GF*)

**Vegan vanilla panna cotta**
served with raspberry coulis and shortbread (V, VE, GF*, D*)

**Original maids of honour lemon tart** and cream (V)

**A selection of ice cream and sorbets** - Available in 1, 2 or 3 scoops. Vegan option available

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OR CALL US ON 01935 864000

We kindly ask that you notify us at least 72 hours in advance if you need to cancel or modify your booking.
For bookings, please see our terms and conditions on our website

All food is prepared in a kitchen which contains the 14 allergens. Please make your server aware of any allergens or intolerances
V=vegetarian  VE=vegan  D= without dairy  G= without gluten  *= available on request