

Christmas Party Nights

Sunday to Thursday £40pp

Friday and Saturday £50pp

Glass of Prosecco or a bottle of beer on arrival

~

Honey roasted butternut squash soup, sage and kale pesto, spiced pumpkin seeds

Toasted sourdough, Portobello mushroom, Blacksticks blue cheese rarebit, port, cranberry and onion marmalade, chicory and walnut salad

Smoked salmon parfait, fennel salad, lobster mayonnaise, rye bread crisps

Pressed pork shoulder terrine, Bramley apple ketchup, parsnip remoulade, puffed rind, onion loaf

~

Roast crown of turkey, sage and sausage meat stuffing, smoked bacon wrapped Cumberland sausage, duck fat roasted potatoes, bread sauce, roast turkey gravy

Slow cooked daube of beef, winter greens, roast onion purée, horseradish and beef dripping croquette, red wine sauce

Cod loin, curly kale, caramelised Jerusalem artichoke purée, crispy artichoke, mussels, dill butter sauce

Pithivier of Portobello mushroom, cavolo nero, oak smoked Brie and chestnut, roast onion purée, port wine and redcurrant sauce

~

Plum pudding, Irish whiskey cream sauce, candied peel and walnut ice cream

Black forest trifle – black cherry jelly, chocolate sponge, kirsch Chantilly cream, macerated black cherries, chocolate shavings, cherry sorbet

Gingerbread treacle tart, clementine ripple ice cream

Selection of cheese and biscuits, celery, grapes, and fig chutney

~

Freshly brewed filter coffee, served with chocolate truffles

~

DJ and dancing until midnight

*Please note, our dish descriptions are not a full ingredient list.
For allergy information please speak to a member of the team.*