

CHRISTMAS PARTY NIGHT

MENU 2021

Including resident DJ
Please pre-order by the previous Wednesday
Friday 3rd December £35 per person
Saturday 4th December £35 per person
Friday 10th December £40 per person
Saturday 11th December £40 per person
Friday 17th December £45 per person
Saturday 18th December £45 per person

STARTERS

- (V) Sliced Galia melon with poached winter berries
- (V) Cream of carrot and coriander soup
- Smooth chicken pate with port reduction and toasted brioche (e, w, mi, mu)
- Thai style pork salad with ginger, chilli and fresh coriander (mu)

MAINS

- Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon roll (mi, w, n, e)
- Baked fillet of cod with herb crust, on a rich tomato sauce (f, mi, w)
- (V) Orzo pasta Verdi topped with Parmesan shavings and parsnips crisps (w, mi)
- Blade of Beef slow cooked with a rich mushroom and red wine sauce (mi)

DESSERTS

- (V) Traditional Christmas pudding with Brandy sauce. (w,mi) Available gluten free
- (V) Iced lemon, raspberry and white chocolate parfait drizzled with a Limoncello sauce (mi, e)
- (V) Rich Chocolate Truffle Torte served with candied orange and a cointreau cream (w, e, mi)
- Selection of cheeses with grapes, chutney and biscuits (mi, w)



Tea or coffee with mince pies (mi, w, e)

(V) – Suitable for vegetarians

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information.
A discretionary 10% service charge will be added to all bills for parties of 6 or more