

# Christmas Party Menu

3 courses £25.00 per person

including Christmas decorations & Chocolate truffles

## STARTERS

**Smoked Salmon and Pea Pesto Crostini**  
lemon dressing

**Portobello Mushroom, Caramelised Shallot  
and Chestnut Tarte Tatin (v)**  
thyme and white wine cream sauce

**Duck Liver Pâté**  
quince, pickled peppers, tendril pea shoots

## MAINS

**Turkey and Confit Goose**  
turkey breast, crumbed goose rillettes, earleys chipolatas  
in streaky bacon, sherry gravy and vegetable accompaniments

**Fillet of Bream**  
pan fried, fennel and tarragon risotto balls, fine beans, lobster sauce

**Root Vegetable Crumble (v)**  
mixed root vegetables in cheddar sauce, topped with  
mixed nut crumble, roast potatoes, fine beans

**Fillet Steak**  
6oz fillet cooked to your liking, creamed wild mushrooms, tender stem  
broccoli, red wine jus, white truffle oil and hand cut chips  
**£4 Supplement**

**Pork Belly**  
twice cooked, swede fondant,  
white wine creamed sprouts, redcurrant jus

## DESSERTS

**Traditional Christmas Pudding**  
flambéed at the table, pouring cream

**Black Forest**  
chocolate genoise sponge, chocolate mousse, brandy soaked  
cherry compote, chantilly cream

**Honey and Whiskey Ripple Affogato**  
ice cream, topped with sweetened espresso

**Please ask for information on allergens and food intolerances before placing your order. Thank you.**

A discretionary service charge of 10% will be added to your bill. Gratuities are distributed equally amongst all members of staff.