

CHRISTMAS PARTY NIGHT MENU

STARTERS

Panko breaded camembert, date and pear chutney, rustic bread (v) (gf+)

Roasted butternut squash soup, rustic bread (VG) (gf+)

King prawn cocktail, thousand island, iceberg, bread (gf+)

Duck and orange pate, date and pear chutney, sourdough toast (gf+)

MAINS

Traditional turkey Ballentine, goose fat potatoes, thyme honey-roasted parsnips, swede, carrots and chestnut Brussel sprouts (gf)

Daube of beef, garlic mash, green beans, pancetta, silver skin onion bourguignon (gf)

Roasted shallot tart, goats cheese, beetroot puree, balsamic (v)

Thai salmon fishcake, tomato chilli jam, creme freche, rocket, triple cooked chips

Wild mushroom & tofu risotto (vg)

3 courses £35

DESSERTS

Double chocolate bread and butter pudding, custard (v)

Traditional Christmas pudding, brandy cream

Selection of British cheeses, home made chutney, biscuits (v)

Vegan chocolate cheesecake with vanilla ice cream (vg) (gf)

Selection of sorbets (vg)