



Christmas Party Menu

Starters

SCOTTISH SMOKED SALMON (gf)
Fennel, Dill Salad & Confit Lemon Cream Cheese

CONFIT DUCK & CHICKEN TERRINE (gf)
Spiced Date Purée, Pickle Shredded Gherkins & Herb Salad

PARSNIP VELOUTÉ (vg) (gf)
Chives, Parsnip Crisps & Curried Oil

ROASTED GARDEN BEETROOT (vg) (gf)
Marinated Feta Cheese, Caramelised Figs & Aged Balsamic



Mains

NORFOLK ROASTED TURKEY (gf)
Stuffing, Roasted Root Vegetables, Pigs in Blankets & Cranberry Jus

DAUBE OF BEEF (gf)
Buttered Kale, Roasted Mixed Woodland Mushrooms, Potato Gratin & Red Wine Jus

OVEN BAKED SCOTTISH SALMON (gf)
Crushed Herb Potatoes, Wilted Spinach, Dill & Lemon Crème Sauce

BAKED AUBERGINE (vg) (gf)
Compote of Mixed Cherry Tomatoes, Pea & Radish Salad, Black Olive & Cheese Crumble



We do cater for individual dietary requirements and many of our dishes can be adapted. For vegetarian dishes, please see the vegetarian menu. Dishes marked (v) are vegetarian, (ve) are vegan, (gf) are gluten free and (df) are dairy free. Foods described in this menu may contain nuts. For advice on our ingredients regarding food allergies and intolerances, please speak to a member of our team who will be able to assist.



Desserts

CHRISTMAS PUDDING
Red Currants & Brandy Custard

BLACK FOREST CAKE
Vanilla Cream, Marinated Cherries, Shaven Chocolate

STICKY TOFFEE PUDDING
Butterscotch Sauce & Vanilla Ice Cream

COCONUT PANNA COTTA (vg) (gf)
Chilli Pineapple Salsa, Lemon Sorbet & Fresh Mint



To Finish

COFFEE
Festive Mince Pie

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