



STARTERS

Pressed Ham Hock (GF)

Pickled vegetables, wholegrain mustard emulsion, micro salad, crostini

Roasted butternut squash soup (VG) (GFA)

Pumpkin seeds, herb oil, pea shoots, toasted sourdough

Smoked salmon (GFA)

Marinated cucumber, caperberry, pickled shallot, crème fraiche, dill, micro herbs, crostini

King Prawn cocktail (GFA)

Gem lettuce, Marie rose sauce, lemon, avocado cream, crostini, micro herbs

Salt baked beetroot (VG) (GFA)

Beetroot cream, radish, micro herbs, walnuts, pumpkin, crostini, herb oil

MAINS

Turkey roulade (GFA)

Apricot stuffing, roasted potatoes, parsnip, carrot and swede mash, pigs in blankets, Yorkshire pudding, sprouts, gravy

Wild mushroom pithivier (VG)

Parsnip puree, spinach, roasted potatoes, seasonal vegetables, vegan gravy

Sea bream (GF)

Crushed potatoes, samphire, crab, shellfish sauce

Braised beef (GF)

Creamed mash, heritage carrots, stem broccoli, roasted shallot, red wine sauce

Cauliflower steak (VG) (GFA)

Butternut squash puree, wild mushroom, spinach, pearl barley, salsa verde

DESSERT

Christmas pudding (GF)

Brandy anglaise, berry compote

Coconut mousse (VG)

Pineapple, lime, caramel

Bailey's cheesecake (GF)

White chocolate soil, Chantilly, berries, mint

Chocolate mirror torte (VG) (GF)

Salted caramel, Chantilly, berries, chocolate soil, mint



PARTY
NIGHT

