



# FESTIVE PARTY MENU

## THREE-COURSES £35

Available for pre-booked parties only.

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**Cured Mackerel Fillet** Roast Beetroot, Apple & Dill, Bitter Leaves (GF, DF)

**White Onion Soup** Curry Oil, Onion Bhaji (GF)

**Mushroom Vol-Au-Vent** Mushroom Duxelles, Smoked Brie Custard,  
Pickled Celeriac, Celery Cress

**Ham Hock Terrine** Mustard Mayonnaise, Pickled Vegetables,  
Bitter Leaves (GF, DF)

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**Turkey Breast** Chestnut Stuffing, Roast Potatoes, Buttered Sprouts, Braised Red Cabbage, Roast Parsnip, Chicken Gravy (GFA)

**Roast Root Vegetable & Mushroom Duxelles Wellington** Celeriac & Truffle Purée,  
Potato Fondant, Puy Lentil Gravy (PB)

**Pan Fried Mallard Breast** Beetroot & Rosemary Dauphinoise, Roast Parsnip,  
Chicken Sauce (DFA | GF)

**Pan Fried Coley Fillet** Sea Herbs, Pink Fir Potatoes, Mussel & White Wine Sauce (GF)

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**Christmas Pudding** Stewed Cranberries, Brandy Cream

**Dark Chocolate & Orange Cake** Orange Curd

**Vanilla Panna Cotta** Mulled Wine Poached Pear, Hazelnut & Tonka Bean Ice Cream (GF)

**Cheddar, Stilton & Brie** Mount St John Fruit Chutney, Crackers & Celery  
+£5.00 supplement (GFA)

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**Coffee & Mince Pies** +£4.00 per person

V - Vegetarian | DF - Dairy Free | DFA - Dairy Free Alternative | PB - Plant Based | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.