



CHRISTMAS PARTY MENU

3 courses - £42 per person

Available from 20th November - 24th December 2025

Monday - Thursday 12noon - 4pm

STARTERS

CREAMY ROASTED CAULIFLOWER SOUP - *focaccia croutons, toasted seeds* (VGN)

SMOKED MACKEREL RILLETTES - *pickled fennel salad, rye crisps*

WILD BOAR PATE - *plum & apple chutney, toasted focaccia*

GNOCCHI, SUNDRIED TOMATO & BASIL PESTO - *vegan cheese* (VGN/GF)

MAINS

TURKEY WRAPPED IN BACON - *stuffed with sage & onion, pigs in blankets, goose fat roasties, brussel sprouts, glazed roots, red cabbage* (GF)

PAN SEARED LAMB RUMP - *hasselback potatoes, tenderstem broccoli, carrot, mint jus* (GF)

VEGETABLE TAGINE TART - *salted kale, cous cous, beetroot puree, pea shoots* (VGN/GF)

HAKE SUPREME - *chorizo, baby potatoes, samphire, capers, cherry tomatoes, salsa verde* (GF)

RIB EYE STEAK - *Koffman chips, watercress salad, peppercorn sauce* (SURCHARGE £8)

SIDES & EXTRAS FOR THE TABLE

Pigs in blankets & stuffing - £8.5 | Goose fat roasties - £6.5

Yorkshire puddings, gravy - £12.5 | Brussel sprouts & smoked bacon - £6.5

DESSERTS

CHRISTMAS PUDDING - *crème Anglaise*

MINCE PIE CHEESECAKE - *coffee ice cream*

JAFFA ORANGE DOME - *clotted cream*

RHUBARB & GINGER CHEESECAKE - *poached rhubarb* (VGN/GF)



Deposits and T&C's

A non refundable deposit of £15 per person is required for parties dining from our festive menu. All pre orders are required by 1st December, 2025. Cancellations must be made in writing within 14 days of booking date, failure to give such information may result in a requirement for payment in full.

When ordering your food and drink please inform a member of the team if you have a food allergy or intolerance. Please note that traces of allergens used in the kitchen may be present.

A discretionary service charge of 12.5% will added to your bill. All prices include VAT

