

# FESTIVE PARTY

**Two course £35 / Three course £43**

**START THE  
PARTY EARLIER**

**2 COURSE £30  
3 COURSE £36.5**

ON SELECTED DATES\*

## Starters

**Gin-cured Scottish salmon**, beetroot, horseradish crème fraîche, dill

**Duck liver mousse**, spiced plum chutney, pickled carrots, brioche

**Cropwell Bishop Stilton**, date and walnut croquettes, remoulade, watercress (v)

**Heritage squash**, cider and chestnut soup, sourdough, baked apple butter (ve)

## Mains

**Roast free-range turkey**, pork and chestnut stuffing, pigs in blankets, cranberry sauce  
duck fat roasties, seasonal vegetables, proper gravy

**Slow-cooked blade of beef**, bourguignon sauce, glazed carrot, smoked parsnip mash

**Beetroot Wellington**, smoked celeriac, hasselback potatoes, kale, mulled wine gravy (ve)

**Sea bass**, saffron risotto, slow-roasted fennel, brown shrimp and caper butter

## Puddings

**Sticky figgy pudding**, rum butterscotch, Jersey Dairy vanilla ice cream (v)

**Dark chocolate mousse**, caramelised pear, hazelnut, honeycomb (v)

**Caramel roasted pineapple**, mango sorbet, passionfruit, lime, pistachio praline (ve)

**Cropwell Bishop stilton and camembert**, quince jelly, pickled walnut, crackers (£4 supp)

## For the table

*Suitable for 2-3 to share*

**Pigs in blankets**, cider and honey glaze £6

**Cauliflower cheese**, pecorino, thyme crumb (v) £5

**Brussel sprouts**, smoked bacon, chestnuts £5

## Sweet additions

**Handmade chocolate truffles** (v) £3.5 per person

**Viennese mince pie**, clotted cream (v) £4.5 per person

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

\*Offer available on Mondays and Tuesdays between 17th November and 9th December.

