

FESTIVE PARTY

Two course £30 / Three course £37.5

**START THE
PARTY EARLIER**
2 COURSE £25.5
3 COURSE £32
ON SELECTED DATES*

Starters

Duck liver pâté, spiced plum chutney, pickled carrots, brioche
Gin-cured Scottish salmon, beetroot, horseradish crème fraîche, dill
Blue cheese, 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)
Fillet of sea bass, saffron risotto, slow-roasted fennel, brown shrimp and caper butter

Puddings

Spiced sticky date pudding, rum butterscotch, 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)

Cheese available as an additional course £10pp

For the table

Suitable for 2-3 to share

Pigs in blankets, cider and honey glaze £6
Cauliflower cheese, pecorino, thyme crumb (v) £6
Brussel sprouts, smoked bacon, chestnuts £6

Sweet additions

Handmade chocolate truffles (v) £4 per person
Viennese mince pie, clotted cream (v) £5 per person

(v) Vegetarian. (ve) Vegan. 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 16th November and 8th December.

