



CHRISTMAS PARTY

THREE COURSE MENU

STARTERS

Spiced Carrot Soup **GF VE**
Vegetable Crisps

Chicken Liver & Brandy Parfait
Frisse, Autumn Fruit Chutney, Toasted Brioche
Gluten Free Alternative Available

Hot Smoked Salmon Rilette,
Pickled Cucumber, Beetroot Purée, Dill,
Ciabatta Croute
Gluten Free Alternative Available

MAIN COURSES

Turkey Breast **GF**
Roast Potatoes, Parsnip, Carrot, Cranberry and Apple Stuffing, Pigs in Blankets,
Brussels Sprouts, Turkey Gravy

Pan Roasted Seabass **GF**
Potato Gratin, Roasted Fennel, Charred Broccoli, Saffron White Wine Sauce

Butternut Squash, Kale & Apricot Vegan Roast **GF VE**
Parship, Carrot, Sage and Onion Stuffing, Brussels Sprouts, Vegetable Gravy

DESSERTS

Traditional Christmas Pudding **GF V**
Brandy Cream, Redcurrant Gel

Chocolate & Caramel Vegan Tart **GF VE**
Chocolate Soil, Tropical Fruit Ice Cream, Toasted Coconut

Vanilla Cheesecake **V**
Mulled Wine Cream, Spiced Orange Purée



GF Gluten Free **VE** Vegan **V** Vegetarian

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. This menu is subject to change, depending on availability. Correct May 2026