



NO. 3

CHRISTMAS PARTY MENU

£32 Per Person

STARTER

Celeriac Soup with roasted chestnuts, truffle oil and chives (VG, N)

Smoked Salmon Plate, capers, pickled shallots, parsley and sourdough toast (F, C)

Charcuterie Plate, piccalilli, cornichons and sourdough toast (G, SD, MU)

MAIN

Baked Fillet of Sea Bass, green beans, crispy spiced potatoes, romesco sauce (F, N, GR, SD)

Roast Turkey, sage and onion stuffing, seasonal vegetables and traditional trimmings (D, SD)

Sweet Potato Masala, basmati rice, toasted almonds, spring onions, poppadom (VG, N, G)

PUDDING

Christmas Spiced Sticky Toffee Pudding, caramel sauce, vanilla ice cream (V, E, D, G)

Coconut Sorbet freshly churned and topped with mulled wine berry compote (VG, SD)

Stilton with home made chilli jam and oatcakes (V, D, SD, GR, G)

ALLERGEN KEY

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin
(V) Vegetarian (N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide
(SE) Sesame Seeds (VG) Vegan (GR) Garlic

Please advise your server of any allergies or dietary requirements

*A discretionary 10% service charge will be added to your final bill. Which will then be shared equally between all our staff.
All prices are inclusive of VAT*

