

CHRISTMAS PARTY MENU

Starters

Confit chicken & ham hock terrine, mulled apple chutney, toasted brioche

Cider and onion soup, cheese, sage & pear croutes

Poached pear, candied walnut, blue cheese, refined honey dressing (V/GF)

Wild mushroom and tarragon pate, port wine gel, oat cakes, quinoa popcorn (VV/GF)

Salmon gravlax, fennel & clementine salad, rye crumb, dill oil

Mains

Pork and cranberry stuffed turkey paupiette, buttered fondant potato, roasted root vegetables, pig in a blanket, turkey jus (GF)

Slow braised ox cheek, creamy horseradish mash, braised cabbage and leeks, bourguignon sauce (GF)

Oven roast hake, brown shrimp and caper sauce, chestnut and sprout fricassee, Parisienne potatoes (GF)

Wild mushroom and stilton Wellington, fondant potato, truffled celeriac purée, thyme roasted carrots (V)

Butternut squash, spinach and lentil Wellington, creamed sprouts, tomato and red pepper veloute (VV)

Desserts

Sticky figgy pudding, rum butterscotch sauce, vanilla mascarpone

Chocolate truffle torte, mandarin gel, maple cream, honeycomb (GF)

Mulled berry pavlova, champagne cream (GF)

Spiced chocolate mousse, pistachio baklava, rose syrup (VV)

Selection of British cheeses, chutney, cheese biscuits, quince, (*)

