

Party Evening Menu
3 course £30.00 pp

TO START

Spiced parsnip and apple soup v/ gf vgn option

Parsnip crisps, crusty bread

Smoked salmon fishcake gf

Baby spinach, hollandaise sauce, pea shoots

Chicken liver pate

Crostini, baby leaf, chutney

Roast red pepper bruschetta gf /v/ vgn option

Marinated feta, roasted red peppers, toasted pine nuts, warm (gf)
ciabatta

MAIN COURSE

Roast supreme of chicken

Smoked bacon, colcannon, wild mushroom sauce

Braised blade of beef gf

Red wine, thyme, garlic, dauphinoise potatoes, winter vegetables

Mushroom & chestnut wellington vegan

Crushed baby potatoes, port reduction, wilted spinach

Bream fillet 17.gf

Creamed leek, potato, smoked haddock & salmon chowder

Slow cooked lamb shank gf

Creamed potatoes, winter root vegetables, red currant & rosemary
sauce

DESSERTS

Christmas pudding, brandy sauce v (gf available)

Mulled winter berry and apple crumble, vanilla bean custard v

Baked vanilla cheesecake, winter berries, cream v

Sticky toffee pudding and ice cream v

French and English Cheeseboard - Crackers, frozen grapes, chutney

+£3

To allow for a smooth service a pre order and seating plan is required.