



CHRISTMAS PARTY MENU 2023

2 COURSE £26 | 3 COURSE £32

East Indian butternut squash soup, riata
Chestnut & turkey scotch egg, spice plum ketchup
Kimchi prawn cocktail, confit lemon, rye crisp
Panko tofu bao bun, gochujang mayo, pickled mooli
Smoked mackerel pate, toasted sourdough, pickled blackberry, apple,
watercress

Traditional roast turkey, Pigs in blanket, sage & onion stuffing, cranberry jam,
poultry jus, thyme & garlic roast potatoes, market vegetables
Pot roast beef brisket, root vegetable mash, parsnip crisps, horseradish
Pan roast hake, confit garlic mash, cavolo nero, wild mushrooms, red wine jus
Roast parsnip risotto, gorgonzola, pomegranate, toasted chestnuts
butternut squash nut roast, thyme & garlic roast potatoes, market vegetables

Warm Christmas pudding, clementine and whiskey cream
Cranberry & white chocolate panettone and butter pudding, crème anglaise
Pineapple upside down cake, rum caramel, stem ginger ice cream
Chocolate & kaluha mousse, sable biscuit, milk ice cream
Vegan sticky ginger toffee pudding, vegan banana ice cream

The food is prepared where nuts, gluten and other allergens may be present. Our menu description do NOT include all of the ingredients to make the dish. If you have any allergy or intolerance, please speak to the server before ordering. Full allergen list is available.