



Christmas MENU

We offer three choices of menus for groups of 8 guests or more. Please note you must select one menu for the whole party. We ask all of your guests to order in advance from the selected menu and we require the final pre-orders two weeks prior to your event.

Choose from:

GOLD MENU

2 Courses £37pp | 3 Courses £47pp

DIAMOND MENU

2 Courses £47pp | 3 Courses £57pp

PLATINUM MENU

2 Courses £57pp | 3 Courses £67pp



GROUP DINING

All party must choose from same menu type

GOLD MENU

Bread basket and marinated olives for the table

STARTERS

Smoked Salmon & Horseradish Roulade (GFOA)

Dill cucumber rounds, pearls, chives, olive oil, crostini

Little & Cull Chicken & Beef Shin Terrine (GFOA)

Truffle mayonnaise, confit balsamic onions, crostini, micro cress

Beetroot Carpaccio (GFOA, V, VGOA)

Toasted pistachio, orange, goat's cheese crumble, vinaigrette

MAIN COURSE

Roast Turkey Breast (GFOA)

Roasted potatoes, honey glazed vegetables, pigs and blankets, stuffing, braised cabbage, red wine sauce

Gnocchi (GFOA, V, VG)

Vegetable Rague, tomato sauce, chilli

Cod Fillet (GFOA)

Crispy potato cake, silky creamy saffron sauce, with trout roe, shrimps, roasted brussels sprouts

SIDES All £5 each

Slow Braised Cabbage

Cinnamon

Roasted Brussels Spouts

Butter & Honey

Roasted Potatoes

Rosemary & Sea Salt

DESSERTS

Christmas Pudding (GFOA, VGOA, V)

Brandy sauce, cranberries

Chocolate Brownie (GFOA, VGOA, V)

Caramel popcorn, vegan vanilla ice cream

Crème Brûlée (GFOA)

Short bread, fresh berries, icing sugar

ADD: Tea or coffee with Mince Pie for £5pp

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFOA) - Gluten Free available please ask (VGOA) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

GROUP DINING

All party must choose from same menu type

DIAMOND MENU

Bread basket and marinated olives for the table

STARTERS

Root Vegetable & Lentil Soup (GFOA, VOA, VGOA)
Herb croutons

Smoked Salmon & Horseradish Roulade (GFOA)
Dill cucumber rounds, pearls, chives, olive oil, crostini

Thai Glazed Pork Belly Bites
Spring onion, Thai honey sauce, apply & soy

Beetroot Carpaccio (GFOA, V, VGOA)
Toasted pistachio, orange, goat's cheese crumble, vinaigrette

MAIN COURSE

Rib Eye Steak (GFOA)
10oz, garlic roasted broccoli, peppercorn sauce, fries

Roast Turkey Breast (GFOA)
Roasted potatoes, honey glazed vegetables, pigs and blankets, stuffing, braised cabbage, red wine sauce

Chestnut Wellington (V)
Portobello mushroom, onion & cranberry sauce, charred vegetables

Cod Fillet (GFOA)
Crispy potato cake, silky creamy saffron sauce, with trout roe, shrimps, roasted brussels sprouts

SIDES All £5 each

Slow Braised Cabbage
Cinnamon

Roasted Brussels Spouts
Butter & Honey

Roasted Potatoes
Rosemary & Sea Salt

DESSERTS

Christmas Pudding (GFOA, VGOA, V)
Brandy sauce, cranberries

Sticky Toffee Pudding (GFOA, VG, V)
Served warm, caramel sauce, vanilla ice cream

Selection Of Trio Cheeses (V, GFOA)
Celery, apple, fruit chutney, grapes, charcoal crackers, apple

Black Forest Cheesecake (V)
Forest compôte, freeze dried raspberries, meringue

ADD: Tea or coffee with Mince Pie for £5pp

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFOA) - Gluten Free available please ask (VGOA) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

GROUP DINING

All party must choose from same menu type

PLATINUM MENU

Bread basket and marinated olives for the table



STARTERS

Creamy Artichoke Soup

(GFOA, VOA, VGOA)

Herb, parmesan croutons

Crab Cake

Truffle remoulade, frisse, apple, radish & celery salad, lime, chilli, coriander

Chilli Tiger

Prawns (GFOA)

White wine, butter emulsion, lemon, parsley

Beetroot Carpaccio

(GFOA, V, VGOA)

Toasted pistachio, orange, goat's cheese crumble, vinaigrette

Glazed Smoked Duck (GFOA)

Chilli & soy glaze, pickled baby onion,

MAIN COURSE

Fillet of Beef (GFOA)

8oz, potato gratin, wild mushroom sauce, braised leeks

Roast Turkey Breast (GFOA)

Roasted potatoes, honey glazed vegetables, pigs and blankets, stuffing, braised cabbage, red wine sauce

Chicken Supreme (GFOA)

Butter Bean casserole, mirepoix, smoked pancetta, rich red wine jus, charred spring onion

Truffle Mushroom Risotto (VOA, VGOA, GFOA)

Wild mushrooms, parmesan crisp, chives, charred leeks, grana Padano

Pan Seared Sea Bass Fillet (GFOA)

Petit pois, mushrooms, borlotti beans, pancetta, lobster bisque, turned potato

Lobster & Prawn Ravioli

Champagne cream sauce, lemon zest, chilli

SIDES All £5 each

Slow Braised Cabbage

Cinnamon

Roasted Brussels Spouts

Butter & Honey

Roasted Potatoes

Rosemary & Sea Salt

DESSERTS

Rich Dark Chocolate Souffle (V)

Vanilla ice cream, icing sugar

Crème Brûlée (GFOA)

Short bread, fresh berries, icing sugar

Chocolate Brownie (GFOA, VGOA, V)

Caramel popcorn, vegan vanilla ice cream

Apple Tart (V)

Served warm, mascarpone & vanilla chantilly cream, freeze dry raspberries

Selection of Trio Cheeses (V, GFOA)

Celery, apple, fruit chutney, grapes, charcoal crackers, apple

ADD: Tea or coffee with Mince Pie for £5pp

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFOA) - Gluten Free available please ask (VGOA) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.