



PARTY MENU

2 courses - 22.95 / 3 courses - 29.95

Starter

Roasted onion, potato & rosemary soup, bread & butter (v)(GFO)

Smoked ham, Gruyère & mustard pie, maple glazed chicory

Salmon terrine, lemon mayonnaise, sourdough (GFO)

Beetroot, horseradish & chive risotto (v)(GF)

Main Course

Tournedo of turkey breast, bacon & red onion stuffing, pig in blankets,
duck fat roast potatoes, sauté Brussel sprouts, turkey gravy (GFO)

Daube of beef, roasted garlic mash potatoes, spinach, baked onion, red
wine & thyme jus (GF)

Fillet of plaice, celeriac fondant, sauté wild mushrooms,
savoy cabbage (GF)

Mushroom, chestnut & squash Wellington, sage & onion jam (v)

Dessert

Queen's head Christmas pudding, orange brandy sauce,
orange mascarpone (v)

Chocolate & amaretto cheesecake, cherries, vanilla cream (v)

Lemon posset, raspberry sorbet, Italian meringue, shortbread (v)(GFO)

Trio of cheeses, celery, grapes, chutney, cheese biscuits (v)

(V) - VEGETARIAN (GF) - GLUTEN FREE (GFO) - GLUTEN FREE OPTION