



FESTIVE  
PARTY

STARTER

Roast chestnut mushroom & thyme soup, truffle cream

Goat's cheese mousse, celery, apple, glazed walnuts,  
apple & mustard dressing

Smoked ham hock & confit pork terrine, fig chutney, rocket, rosemary focaccia

Smoked & torched salmon, cucumber, golden beetroot, red wine pickled shallots,  
pea shoots, lemongrass dressing

MAIN

Roast Gressingham turkey, chestnut & cranberry stuffing, seasonal vegetables,  
roast potatoes, chipolatas and thyme jus

Slow cooked shoulder of lamb, smoked mash, carrot puree, honey roast parsnips,  
curly kale & thyme jus

Pan-fried fillet of Seabass, anya potatoes, spinach, roasted aubergine,  
courgette & red pepper salsa

Garlic & thyme baked butternut squash, sage, wild mushrooms, pesto gnocchi,  
shallots, lemon & parsley oil

DESSERT

Christmas pudding, brandy crème Anglaise

Mulled wine poached pear, cinnamon straw, honey & whisky ice cream

Dark chocolate brownie, tonka bean ice cream

Selection of British cheeses, spiced chutney, oat biscuits

MONDAY 22ND NOVEMBER

TO

SUNDAY 5TH DECEMBER

LUNCH £26.50 | DINNER £28.50

MONDAY 6TH DECEMBER

TO

FRIDAY 24TH DECEMBER

LUNCH £28.50 | DINNER £30.00