

Christmas Party Menu 2021

Starts

Roasted butternut squash **soup**, crème fraiche & sourdough

Potted **crab** & asparagus

Beetroot cured salmon, fennel & radish, tarragon mayo

Ham hock terrine, piccalilli & toast

Baked fig, stilton & chicory salad, balsamic dressing

Mains

Confit duck leg, celeriac mash, roasted vegetables, madeira jus

Tomato & gnocchi bake, Parmesan crust, watercress salad

Cheese & bacon **burger**, French fries, coleslaw

Sirloin steak, triple cooked chips, roasted tomato, mushrooms (£3 supplement)

Turkey/Nut Roast, roast potatoes, all the trimmings

Cod steak, braised chicory, potato cake, salsa verde

Puds

Passionfruit & white chocolate cheesecake, mango sorbet

Chocolate & orange brownie, vanilla ice cream

Date pudding, butterscotch sauce & custard

Artisan **cheese** platter

£27.50 2-courses, £35.00 3-courses

All vegetarian dishes can be amended to **vegan**

Please advise our team of any allergies and intolerances

A discretionary 10% service charge will be added to group of 8+