

# Christmas Parties

28th November to 24th December

Monday - Thursday: 12 noon - 3pm & 6pm - 9pm

Friday: 12 noon - 9pm | Saturday: 12 noon - 3pm & 6pm - 9.30pm

Sunday: 12 noon - 3pm & 6pm - 8pm

We can cater for parties of two to 25 in our dining room and up to 36 in our private dining room.

**2 Courses £23.50 | 3 Courses £29.50**

## Starters

Roasted parsnip & caramelised apple soup, bread oil  
Game terrine, red onion jam, walnut dressing & sourdough  
Cold smoked trout, beetroot relish, horseradish & toast  
Goat's cheese, poached pear & chicory salad

## Mains

Roast turkey, pigs in blankets, cranberry & sage stuffing,  
roast potatoes, roast parsnips  
Belly of pork, creamed potatoes, cabbage,  
caramelised apple & thyme jus  
Catch of the day, tomato & red pepper cassoulet  
Butternut squash, spinach & walnut strudel,  
winter vegetables, Stilton cream sauce

## Desserts

Vanilla panna cotta, roast plum & frangipane crumb  
Traditional Christmas pudding & brandy sauce  
Dark chocolate pot, salted caramel ice cream, orange biscuit  
Selection of Great British cheese

For parties of ten and over,  
the organiser will be treated  
to a complimentary  
bottle of wine.

Book your party on Monday or  
Tuesday in the first two weeks  
of December and receive  
a reception with bubbles.

*A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received 10 days prior the date of the event.*