



CHRISTMAS PARTY

Two courses £24 | Three courses £29

SMALL PLATES

Leek and potato soup, rustic homemade bread and butter

Smoked mackerel pâté, horseradish mayonnaise and wholemeal bread

Duck liver parfait, red onion & citrus zest jam and toasted croutes

Beetroot & goat's cheese roulade, poached pear and red chicory leaf salad

MAINS

Roasted turkey, roasted potatoes, root vegetables, seasonal greens and all the traditional trimmings

Slow-cooked ox cheek, sweet potato mashed potatoes, curly kale, pancetta crisp and a rich red wine jus

Whole-baked plaice, herb-roasted new potatoes, tender stem broccoli and almond beurre noisette

Wild mushroom, spinach & pine nut pithivier and olive oil dressed rocket & Parmesan salad

DESSERTS

Panettone bread & butter pudding, apricot purée and clotted cream

Apple & cinnamon crumble and vanilla ice cream

Traditional Christmas pudding and brandy sauce

Selection of British cheeses, grapes, chutney and Thomas Fudge's biscuits

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.