



December 2021

Party Menu

Glass of Champagne 10.95

White peach bellini 8.50

Aperol spritz 9.25

- starters**
- pumpkin, carrot and butterbean soup with ruby chard **(gf)**
 - st tola goats cheese, marinated beetroot, pickled fig, rocket, spiced walnuts **(gf)**
 - chicken liver & pink peppercorn pate, pear chutney, toast
 - steamed mussels, red coconut curry & sweet basil **(gf)**
 - pheasant, wild mushroom risotto, roast celeriac, baby spinach, parmesan and truffle oil **(gf)**
 - beetroot cured salmon, king prawn & crab mayo, avocado, watercress & lemon **(gf)**
- mains**
- roast venison haunch, potato & sage gratin, braised red cabbage **(gf)**
 - roast guinea fowl breast, chestnut, bacon, brussel top hash, parsnip puree **(gf)**
 - sea bass, braised jerusalem artichoke, ratte potato, fennel, roasted peppers, roast garlic **(gf)**
 - steamed lemon sole, smoked salmon mousseline, parsley mash, champagne butter sauce **(gf)**
 - spiced aubergine stuffed pepper, grilled halloumi, saffron & herb quinoa **(gf)**
 - chilli sweet potato, kale & spinach korma, coriander & cardamon pilaf rice **(v) (gf)**
- Sides**
- spiced roast parsnips 4.50
 - bacon and brussel top hash 4.50
 - chips 4.50
 - salad leaves with vinaigrette 4.50
- dessert**
- apple and mincemeat crumble with vanilla ice cream **(n)**
 - dark chocolate marquise, poached pear and crème anglaise **(gf)**
 - vanilla pannacotta with armagnac prunes **(gf)**
 - sticky ginger cake with creme fraiche and caramel sauce
 - selection of sorbets **(gf)(v)**
 - vanilla fudge, chocolate kahlua truffles **(gf)**
 - selection of neals yard cheese, apple & grape chutney & biscuits **(n)**

(n) contains nuts, (gf) gluten free, (v) vegan

three courses £37.50

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes

for allergy or food intolerance information please ask a member of staff