christmas PARTY MENU

£38 FOR 3 COURSE/ £32 FOR 2 COURSE

STARTERS

Bloody Mary King Prawn Cocktail

King prawns, cos lettuce and homemade Bloody Mary sauce with ciabatta bread and butter

Homemade soup of the day

Served with ciabatta bread and butter

Terrine of Venison, Pork & Pancetta

served with homemade rich tomato relish & rocket, sliced ciabatta

Pork Belly Bites

served with caramelised apple purée, red wine jus, micro red amaranth

Beetroot & Butternut Squash Salad

Rocket & chard, pickled cucumber, sweetcorn, pumpkin seeds & roasted chestnuts served with a drizzle of hot honey vg/gf

Baked Camembert – must share between 2

with rosemary and garlic & served with ciabatta, homemade rich tomato relish gfa

MAIN COURSE

Roast Turkey

Turkey breast served with fluffy & crispy roast potatoes, Yorkshire pudding, honey-glazed carrots & parsnips, roasted chestnut Brussel sprouts, pork & apricot stuffing and pig in blanket smothered in gravy

Confit Duck Leg

Homemade dauphinoise potato, honey-glazed carrots, roasted chestnut Brussel sprouts served with a plum and hoisin sauce

Butternut Squash Risotto

A rich homemade risotto with roasted butternut squash, sage, chestnuts & Brussel sprouts vg/gf

Pan-Fried Salmon

Djon glazed salmon, served with crushed new potatoes with garlic and dill, tenderstem broccoli, beurre blanc, pickled grapes and dill oil GF (mike & Fran)

Mingle Jingle Burger

butcher's steak beef patty, pulled turkey & roasted chestnuts topped with Monterey Jack cheese, lettuce, tomato, gherkins, & our rich homemade tomato relish (GF/DF option available)

DESSERT

Christmas Pudding v served with brandy sauce or ice cream

Homemade Baileys & Cointreau Cheesecake v

Key Lime Pie vg

Selection of 3 scoops of ice cream

Add a cheeseboard for £15