FESTIVE EVENT MENU



2 courses for £32.95 3 courses for £38.95

Welcome Glass of Prosecco or Elderflower Spritz

Roasted Carrot & Parsnip Soup VE

STARTERS

Agave Glazed Carrots and Parsnips with a swirl of cream served alongside warm Sourdough Bread

Deep-Fried Brie Bites v

Creamy Brie encased in a crispy Golden Shell, with a tangy Cranberry Sauce

Prawn Cocktail

De-shelled Prawns on a bed of crisp lettuce and avocado, drizzled with Marie-Rose Sauce

Traditional Turkey Roast

MAIN COURSES

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Roasted Turkey Breast with Sage & Onion Stuffing, Crispy Roast Potatoes, Honey-Glazed Carrots & Parsnips, Pan-Fried Brussel Sprouts, Gravy & a Yorkshire Pudding

Butternut Squash & Beetroot Wellington v

Butternut Squash & Beetroot encased in Golden Puff Pastry served with all the trimmings

Pan Fried Salmon Fillet

Served with Buttery New Potatoes, Green Beans and a classic Béarnaise Sauce

Roasted Pumpkin & Courgette Risotto VE

A Creamy Risotto infused with Roasted Pumpkin & Courgette, Topped with Fresh Rocket

Sticky Toffee Pudding with Creamy Custard v DESSERTS

Christmas Pudding With Brandy Sauce V

Pineapple & Mango Sorbet VE



Cashless payments only. 20% VAT included. A discretionary 10% service charge will be added to your bill.

Food Allergies/Intolerances: Please ask if you require more information about the ingredients of our dishes. All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present.

FESTIVE GRAZING TABLE

Welcome Glass of Prosecco or Elderflower Spritz

MEATS

Pigs in Blankets

Turkey Slices

Honey Glazed Ham

Prosciutto

Chorizo

Pork Pies

Sausage Rolls

Mini Prawn Cocktail

Salmon & Cream Cheese Bites

DAIRY

Brie

Cheddar

Mozzarella and Tomato Salad

Goat's Cheese

DIPS

Hummus

Cranberry Sauce

Tzatziki

Onion Chutney

SAVOURY

Crackers

Sourdough

Breadsticks

Pitta Bread

Ciabatta

FRUIT & VEG

Grapes

Honeydew Melon

Mini Gherkins

Cucumber

Oranges

Olives

Figs

Carrot

Watermelon

Strawberries

Walnuts

Beef Tomato

Sun-dried Tomatoes

Apple

Pineapple



Our Grazing Tables can be catered to Allergies, Intolerances, Dietary Requirements & Food Preferences Upon Request