



CHRISTMAS CELEBRATIONS MENU

ARRIVAL DRINK

Cranberry Mimosa

STARTERS

Ham and chicken terrine, apricot and date chutney, sourdough

White leek and truffle soup, sourdough (V)

Heritage tomato salad, shallots, basil, truffle balsamic dressing
(VE)

MAIN COURSE

Porchetta, creamed greens, roasted carrot, herbed
potatoes, pigs in blankets, red wine jus

Wild mushroom and lentil wellington, cashew cream,
maple parsnips and sprouts (VE)

Roast chicken supreme, parsnip puree, wild mushrooms,
crispy sprouts, hassle back potatoes, Madeira jus

DESSERTS

Warm mincemeat and frangipane tart,
custard ice cream

Chocolate mousse, candied orange, honeycomb

Mixed berry Eton mess (GF)

VEGAN DESSERT ON REQUEST

**WHY NOT SPLASH OUT AND ADD
ON A DRINKS PACKAGE FOR YOUR
TABLE?**

CHOOSE FROM:

X2 Bottles of Prosecco

X10 bottled beers

£90

X2 Bottles of red wine

X2 bottles of white white

£90

X2 Bottles of Champagne

X10 bottled beers

£110