



CHRISTMAS PARTY



3 Courses **31.95** | 2 Courses **27.95**

ENTRÉES

Tomato & Basil Soup ^V

With a caramelised onion and Saint Mont des Alpes cheese crouton

Smoked Salmon Pâté ^{*}

Sourdough croûtes, cucumber and crème fraîche

French Rarebit ^V

Toasted crumpet topped with caramelised onions, shiitake mushrooms, rarebit sauce and grated Saint Mont des Alpes cheese

Chicken Liver Parfait ^{*}

With a mini white tin loaf and caramelised red onion chutney

Beetroot Carpaccio ^{VE GF N}

Thinly sliced beetroot with a cumin nut crumble, beetroot & apple relish and smoked yoghurt

PLATS

Roast Turkey ^N

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Steak Diane ^{GF}

Flattened bavette steak with a Diane sauce, pomme frites and confit tomato
Upgrade to Rump +£5 Supplement

Salmon Fillet ^{GF}

With a creamy white wine, caper & lemon sauce, sauteed new potatoes and peas

Duck Parmentier

Gressingham duck, beef and pork ragout topped with pomme puree, served with peas

Carrot & Marmalade Pithvier ^{VE}

With a spiced cassoulet, tenderstem broccoli, toasted seeds and a yoghurt dressing

Pork Medallions ^{GF}

Crushed crackling, apple puree, dauphinoise potatoes, mixed winter greens and red wine jus

DESSERTS

Christmas Pudding

With brandy Anglaise

Crème Brûlée ^{GF V}

French classic. Vanilla crème brûlée freshly made by our chefs every day

Ice Cream & Sorbet ^{* V}

2 scoops. Please ask for flavours
^{VE} Vegan option available

Winter Berry Tart ^{VE}

Apple and winter berry crumble tart with toasted granola

Black Forest Yule Log ^V

Whole and puréed morello cherries, crushed meringue and pouring cream



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ^{GF} Suitable for a gluten-free diet. ^{*} Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. ^{VE} Suitable for vegans. ^N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. **There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**