



# CHRISTMAS PARTY



3 Courses 31.95 | 2 Courses 27.95

## ENTRÉES

### Tomato & Basil Soup <sup>V</sup>

With a caramelised onion and Saint Mont des Alpes cheese crouton

### Smoked

### Salmon Pâté <sup>⊕</sup>

Sourdough croûtes, cucumber and crème fraîche

### French Rarebit <sup>V</sup>

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

### Chicken Liver Parfait <sup>⊕</sup>

With a mini white tin loaf and caramelised red onion chutney

### Beetroot Carpaccio <sup>VE ⊕ GF N</sup>

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

## PLATS

### Roast Turkey <sup>N</sup>

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 <sup>GF</sup>

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

### Salmon Fillet <sup>⊕</sup>

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

### Duck Parmentier <sup>GF</sup>

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

### Carrot & Marmalade Pithvier <sup>VE N</sup>

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

### Pork Medallions

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

<sup>V ⊕ GF</sup> Vegetarian Gluten-Free main option available by request when you pre order

## DESSERTS

### Christmas Pudding

With brandy Anglaise

### Crème Brûlée <sup>GF V</sup>

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

### Ice Cream & Sorbet <sup>⊕ V</sup>

2 scoops. Please ask for flavours  
<sup>VE</sup> Vegan option available

### Winter Berry Tart <sup>VE N</sup>

Apple and winter berry crumble tarte with toasted granola

### Black Forest Yule Log <sup>V</sup>

Whole and puréed morello cherries, crushed meringue and pouring cream



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information.

<sup>⊕</sup> Suitable for a gluten-free diet. <sup>⊕</sup> Dishes can be made with non-gluten containing ingredients.

<sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> Dishes contain nuts. <sup>⊕</sup> Dishes contain dairy.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

A discretionary 10% service charge will be added to the bill for all dining customers.  
All service charges and tips go directly to our team.

