

# CHRISTMAS PARTY MENU 2022

**Two Course Set Menu** £59 per person (inc tea or coffee & mince pie)

**Three Course Set Menu** £69 per person (inc tea or coffee & mince pie)

Please choose one starter, one main and one dessert per person on the day of your party.

Add a glass of mulled wine, for £8 per person.



## roast

### STARTER

#### Turkey & Sage Roast Signature Scotch Egg

Festive Cranberry Ketchup, Micro Cress

#### Beetroot Cured Loch Duart Salmon

Pickled Heritage Beets, Dill Creme Fraiche, Avruga Caviar (GF)

#### Mulled Wine Poached Pear

Chicory Salad, Blue Monday, Candied Walnuts

#### Butternut Squash Soup

Toasted Seeds, Truffle Cream (V & VG)

### MAIN COURSE

#### Roast Norfolk Bronze Turkey

Served with all the trimmings pigs in blankets, pork sage and onion stuffing, Roast potatoes, cabbage, honey & thyme Roast root vegetables

#### Old Spot Pork Belly

Bramley Apple Sauce, Mash Potato, Gravy (GF)

#### Roast Grilled Whole Seabream

Preserved Lemon, Green Olives, Caper Dressing

#### Roast Hake Fillet

Whipped Artichoke, Brown Buttered Creamed Barley, Chervil Oil

#### Wild Mushroom Risotto

Wild Mushrooms, Truffle Dressing, Aged Mature Cheddar

#### The Ultimate Vegan Wellington

Soya Protein, Spinach, Mushroom, Truffle Cauliflower and Vegan Gravy (VG)

### DESSERT

#### Christmas Pudding

Brandy Custard, Cranberry Compote  
vegan option available

#### Red Wine Spiced Poached Pear

Pomegranate Sorbet, Pear Mousse(VG)

#### Warm Sticky Toffee Pudding

Toffee Sauce & Devonshire Clotted Cream (V)(GF)

#### Chocolate Frangipane Tart

Confit Orange, Citrus Sorbet (V)

#### Selection of Homemade Ice Creams and Sorbets

TURN OVER  
FOR PARTY UPGRADES



Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details.

(V) - Vegetarian, (VG) - Vegan, (GF) - Gluten free  
Be sure to inform your server if you have any allergies.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.



# PARTY UPGRADES



## CHRISTMAS COCKTAILS

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### **White Christmas** | 12

Havana 3, Mozart White Chocolate liqueur, Mint liqueur and double cream

### **Christmas Sour** | 12

Fresh blackberries, Chivas Regal, Creme de mure, apple juice, sugar and lemon syrup Blackberries and vegan egg

## FOR THE TABLE

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### **Jersey Rock Oysters** (GF) | 6 OYSTERS 22 | 12 OYSTERS 44

Shallot Marinated in Cider Vinegar

### **Selection of Sourdough Bread (V)** | 5.5

Barrel Aged Balsamic, Olive Oil, Sea Salted Butter

### **Forman's London Cured Smoked Salmon 300g** | 25

Shallot, Chives, Capers, Gherkins, Longmans Butter, Rye Bread

### **Cured English Meats Platter** | 25

Selection of Cobble Lane Cured Meat, Fig Relish, Kalamata Olives, Gherkins, Toasted Sourdough Bread

## SIDES

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Triple-cooked chips (GF) | 5.5

Triple-cooked chips with Parmesan & Truffle Mayo (GF) | 6.5

Maple Syrup & Thyme Roast Root Vegetables | 6

Rosemary Roast Potatoes | 6.5

Grilled Field Mushroom & Garlic Butter | 7

Cauliflower Cheese for two | 14

Kentish Tender Stem Broccoli (with Toasted Almonds) | 7.5

Brussels Sprouts with Bacon | 7

Mixed Leaf, Tomatoe, Cucumber and Shallot Salad | 5.5

Pigs in Blankets | 7

Pork Sage and Onion Stuffing | 6.5

Yorkshire Pudding | 2.50

