



# CHRISTMAS PARTY MENU

WEDNESDAY 27TH NOVEMBER - TUESDAY 24TH DECEMBER

Friday - Sunday 2 Courses £25.50 - 3 Courses £29.50

## MIDWEEK DISCOUNT

Monday - Thursday 2 Courses £23.50 - 3 Courses £27.50

### TO START

#### SALMON

Cured Salmon, Dill Cream Cheese, Compressed Gin-Infused Cucumber and Bagel Crisp

#### PARTRIDGE

Confit Partridge Bon Bon, Blackberry, Pickled Mushroom and Jus

#### SOUP V

Spiced Parsnip with Fire Roasted Chestnut

#### KOHLRABI 🍂

Confit Kohlrabi, Curried Onion Purée and Yoghurt Powder

#### PATÉ

Smoked Chicken Liver with Chilli and Shallot Jam

### MAIN COURSE

#### TURKEY 🍂

Turkey Breast Sous Vide in Sage Butter with the Traditional Trimmings

#### DUCK 🍂

Butter Roasted Duck Breast, Salt Baked Beetroot Purée, Potato Terrine and a Sloe Jus

#### BUTTERNUT SQUASH V

Squash and Chilli Tortellini, Sage and Toasted Hazelnut

#### SEA BASS 🍂

Seared Fillet, Sweet Potato, Cauliflower Purée, Roasted Florets and Chicken Skin Crisp

#### BEEF 🍂

Timothy Taylor's Ale Braised Feather Blade, Potato Mousse, Stock Pot Parsnip and Charred Leek

### DESSERT

#### CHRISTMAS PUDDING 🍂

with Brandy Sauce and Edible Holly

#### CHOCOLATE ORANGE 🍂🍂

Aerated Orange Chocolate, Orange Sponge and Orange Gel

#### CLEMENTINE 🍂

Spiced Clementine Parfait, Dulce de Leche, and Milk Ice Cream

#### DOUGHNUT 🍂

Iced with Winterberry Jam and Custard

ALLERGY INFORMATION - PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. OUR DISHES ARE FRESHLY PREPARED ON-SITE BY OUR TEAM OF CREATIVE CHEFS AND, AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.

V SUITABLE FOR VEGANS 🍂 SUITABLE FOR VEGETARIANS 🍂 FREE FROM GLUTEN