

CHRISTMAS PARTY MENU

SUN-THUR

2 course - £21

3 course - £26

FRI-SAT

2 course - £26

3 course - £29

STARTER

Roasted root vegetable soup

Vegetable crisps / focaccia croutons

Crispy Asian duck salad

Rocket / spiced cashews / radish and pickled shallot

Goats cheese and caramelised red onion tart

Roast beetroot salad / herb dressing

MAIN

Roasted turkey breast

Sage onion and cranberry stuffing / roast potato / crushed parsnip / honey roast carrot

Slow braised local beef

Horseradish mash / wild mushroom and truffle / beef tea

Lentil and aubergine hot pot (vegan)

Braised red cabbage / crispy kale

Fillet of sea bass

Roast potato / marinated grilled courgette / white wine chive sauce

DESSERT

Orange pavlova

Caramelised clementine / orange mousse and fresh raspberries

White chocolate and pistachio tart

Raspberry sorbet / chocolate granola

Lemon meringue cheesecake

Fresh raspberries / basil / lemon cress

Please inform your waiter/waitress of any food allergies or intolerances. Dishes may contain traces of nuts, wheat, shellfish and garlic. We can not guarantee that dishes are 100% gluten free. Prices include VAT at 20%. An optional 10% service charge will be added to your bill.

WINTER 2019

CHRISTMAS DAY

Adults - £49

Children up to the age of 12 - £24

STARTER

Smoked salmon and dill tian

Crème fraiche / pickled cucumber / fennel salad / mustard dressing

Lightly spiced carrot and parsnip soup

Root vegetable crisps / yoghurt and coriander

Salad of slow cooked chicken

Sweetcorn / radish / avocado / quinoa and a herb oil

Lancashire cheese tart

Caramelised fig / toasted walnuts / herb salad

MAIN

Roasted turkey breast

Sage onion and cranberry stuffing / roast potato / crushed parsnip / honey roast carrot

Apricot and rosemary glazed rump of lamb

Slow cooked shoulder / dauphinoise / roasted root vegetables / port wine jus

Roasted vegetable wellington

Mash potato / roasted carrot / honey glazed parsnip / crisp sprout tops

Salmon fillet

Olive crushed new potatoes / spinach / white wine shrimp / chive sauce

DESSERT

Orange pavlova

Caramelised clementine / orange mousse / blueberries

Apple and cinnamon cheesecake

Almond crumble / vanilla ice cream

Traditional Christmas pudding

Brandy sauce

Dark chocolate tart

Mulled wine jelly / raspberry sorbet / chocolate granola



WINTER 2019

CHRISTMAS BUFFET

* Minimum 10 people per booking

£18 per person or £20 with tea,
coffee and mini mince pies

MAIN

Selection of seasonal salads

Roasted chicken breast

Sage / onion and cranberry stuffing

Steamed fillet of pollock

Creamy leeks

Spinach and ricotta tortellini

White wine / cream / artichoke and chive

Thyme and garlic roasted potatoes

Selection of seasonal vegetables

DESSERT

Fresh fruit platter

Mixed seasonal fruits

Lemon meringue cheesecake

Fresh raspberries / basil / lemon cress

Traditional Christmas pudding

Brandy sauce



WINTER 2019

CHRISTMAS FINGER BUFFET

* Minimum 6 people per booking

Select 2 options from each section for £10 per
person or £14 for 3 options



SECTION 1

Mini Yorkshire pudding

Shredded turkey / sage and onion stuffing

Mini Lancashire cheese tart

Caramelised fig / toasted walnuts

Pigs in blankets

SECTION 2

Hot turkey slider

Sage and onion stuffing

Christmas spiced pulled jackfruit

Mulled apple / toasted walnut bread

Chicken skewer

Festive glaze

Mini jacket potatoes

Sour cream and chive

SECTION 3

Fresh fruit skewer

Vanilla and cinnamon glaze

Mini dark chocolate tart

Raspberry coulis / chocolate granola

Mini clementine pavlova

Poached winter berries



WINTER 2019

FESTIVE AFTERNOON TEA

A selection of our festive & freshly prepared sandwiches and sweet treats.

£19.00 per person or £24.00 with mulled wine or prosecco

SANDWICHES

Roast turkey

Sage & onion stuffing

Somerset brie and cranberry (v)

Rocket

Cinnamon and honey glazes ham

Wholegrain mustard butter

Smoked salmon and cream cheese

Cucumber / lemon butter

Free range egg (v)

Mayo / mustard cress

FRESHLY BAKED SCONES

Sultana scones (v)

Devon clotted cream / organic strawberry jam

SELECTION OF CAKES

Mini mince pies (v)

Dark chocolate delice (v)

Mulled berry compot / chocolate granola

Clementine pavlova (v)

Raspberry / white chocolate

Mini Christmas tree shortbreads (v)

VEGETARIAN AFTERNOON TEA

A selection of our festive & freshly prepared sandwiches and sweet treats.

£19.00 per person or £24.00 with mulled wine or prosecco

SANDWICHES (V)

Roasted aubergine and red pepper

Feta / rocket

Free range egg

Mayo / mustard cress

Cucumber and cream cheese

Spinach and falafel

Mint yoghurt

Buffalo mozzarella bruschetta

Cherry tomato and basil oil

FRESHLY BAKED SCONES

Sultana scones (v)

Devon clotted cream / organic strawberry jam

SELECTION OF CAKES

Mini mince pies (v)

Dark chocolate delice (v)

Mulled berry compot / chocolate granola

Clementine pavlova (v)

Raspberry / white chocolate

Mini Christmas tree shortbreads (v)

