



**HELLO
CHRISTMAS.**

PARTY BOOKINGS

£40 / person

Minium 10 people / Max 50 people

£10 deposit per person

Pre-order 1 week before booking

STARTERS

SPICED SWEET POTATO & ROASTED RED PEPPER SOUP

Homemade bread roll (VG, GF)

BAKED CAMEMBERT

with fresh roasted garlic and rosemary served with
Garlic flatbread & spiced plum & apple chutney

DUCK SALAD

Duck breast, orange segments, HOME market plate salad,
red cabbage, red onion, hoisin sauce

MAINS

GARLIC & HERB TURKEY ROULADE

Breast of turkey & garlic herb stuffing
Served with all the trimmings

PORT BRAISED LAMB SHANK

Slow cooked in Taylors late vintage port
Served with all the trimmings (GF option available)

HONEY BUTTER ROASTED SALMON

Served with sage new potatoes & asparagus, sour cream & dill sauce
Candied walnuts, almonds & pomegranate tapenade (GF)

BAKED CAULIFLOWER STEAK

Chestnut stuffing crumble, vegan cheese sauce & all the trimmings (VG)

CHRISTMAS TRIMMINGS

Triple fat roasted potatoes, carrot parsnip batons, butter roasted sprouts,
gravy or vegan gravy, pigs in blankets (optional)

DESSERTS

SEASONAL CHEESECAKE

With Frangelico syrup (V)

CINNAMON & CHOCOLATE BREAD AND BUTTER PUDDING

With pouring cream

CHRISTMAS PUDDING

Homemade Brandy Sauce

MINI MULLED WINE AND CHOCOLATE TRUFFLES