



## CHRISTMAS PARTY

December 1<sup>st</sup> – 23<sup>rd</sup>

**£23.95**

Two courses

**£28.95**

Three courses



### STARTERS

*Honey-roasted carrot soup, house breads, whipped butter*

*Curried lentil samosa, mango chutney*

*Beetroot & Cotswold Gin-cured salmon, pickled shallot & caper salad*

*Duck, orange & pistachio terrine, orange & ginger chutney, toast*



### MAINS

*Parsnip gnocchi, butternut purée, roasted baby turnips, root vegetable crisps*

*Roasted turkey crown, chestnut & prune stuffing, pigs in blankets, Brussels sprouts, honey-roasted*

*parsnip & carrots, braised red cabbage, roasting jus*

*Pan-fried hake, mussel & clam chowder*

*Venison haunch, braised red cabbage, fondant potato, jus*

### DESSERTS

*Traditional homemade Christmas pudding, brandy sauce*

*Vanilla panna cotta, mulled winter berries*

*Dark chocolate tart, honeycomb ice cream*

*Selection of local cheeses, biscuits, spiced chutney*

*Tea or coffee, homemade mince pies*

*A discretionary service charge of 10% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.*

