

FESTIVE SEASON GROUP MENU

Please notify prior to ordering of any food allergies or request further information

£35.00 p.p

To Start:

Prawn and Hot Smoked Salmon Cocktail

Orange and Duck Liver Pâte

Sherried White Bean and Parsnip Soup (V)

Winter Spiced Pumpkin Arancini (VG)

To continue:

Oven Baked Cod with Cheddar Crust, Pea and Chorizo Risotto

Traditional Succulent Turkey with "Pigs `n `Blanket", Brussel Sprouts, Red Courant Gravy, Honey Roasted Vegetables

Confit Duck Leg with Potato Mash, Tenderstem Broccoli and Yorkshire Sauce

Vegan "Shepherd's Pie" Cauliflower, Mushrooms, Pumpkin Seeds, Dry Tomatoes Roasted Onions and Garlic (VG)

To Finish:

Scrumptious X-mas Pudding with Brandy Sauce

Vegan Baked Vanilla Cheesecake with Cranberry Compote (VG)

Lemon Posset with Passionfruit and Raspberries

Special notes:

A discretionary 10% service charge will be added to the bill

Pre-Order only

Open for group bookings every day from 1st December till 23rd December

(Minimum of party size 8 guests)

