

Christmas Party Nights



TO START

Parsnip velouté, light curry oil, parsnip crisps (VG)

H^CH gin and honey cured salmon, treacle curd (GF)

Duck liver parfait, toasted brioche, spiced granola, pear chutney

TO FOLLOW

Roast breast of Staffordshire turkey, H^CH honey roast parsnips,
Brussel sprouts, goose fat roast potatoes, apricot stuffing

Pan seared fillet of seabass, artichoke purée,
flageolet beans, red wine jus

Vegetable and chestnut roulade, wild mushroom sauce (VG)

TO FINISH

Classic Christmas pudding, kumquat compôte,
brandy sauce (GF) VG available

Gingerbread trifle VG available

Selection of regional cheeses, water biscuits, grapes, celery, chutney



V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones. Please note, the recommended daily intake for adults is 2000 kcal a day.