



Christmas Party Menu

~ £29.95 FOR 3 COURSES ~ £23.95 FOR 2 COURSES ~

ON ARRIVAL

Mulled Cider & Festive Nibbles

STARTERS

- Roasted mushroom, orange and tarragon soup, brioche croutons
- Smoked haddock chowder, crispy poached egg
- 60 day aged beef tartare, pickled mushrooms, English mustard cream, sourdough
- Chicken liver pate, cider jelly, charred sourdough, apple chutney
- Hay smoked salmon, Pernod pink grapefruit, beetroot, watercress
- Beetroot, feta and pear salad, hazelnuts

MAINS

- Thyme roasted Bronze turkey crown, pigs in blankets, sage and onion stuffing
- Fillet of nori hake, leek étuvée, potato pressing
- Appleby pheasant breast, crispy leg, baked onion, silky mash, crispy shallots
- Thyme roasted carrots, confit celeriac, honey parsnips, silky mash, root vegetable crisps

All served with a selection of traditional vegetables

STEAKS

All served with triple cooked chips, dressed salad and half an oven roasted tomato

- Ribeye (supplement £14)
- Fillet (supplement £15)
- Surf and turf: 4oz fillet and garlic tiger prawns (supplement £13)

DESSERTS

- Christmas pudding, brandy sauce
- Black Forest Gateaux
- H&A Crème Brûlée, seasonal fruits
- Winter cheese selection

Vegan and Vegetarian options available upon request.

