

FESTIVE GROUP MENU 2024

For 12+ Guests

STARTERS

Soup of the Day Warm Bread Roll, Whipped Butter £7.00

Ham Hock Terrine Black Pudding Bonbon, Apple, Spiced Chutney £10.00

Smoked Salmon Lemon Crème Fraîche, Pickled Cucumber, Pea Shoots £11.50

Crispy Goats Cheese Red Chilli Jam, Apple & Hazelnut (V) £9.50

MAIN COURSES

Traditional Roast Turkey

Pigs in Blankets, Goose Fat Roast Potatoes, Roasted Roots, Brussel Sprouts, Skirlie, Cranberry Sauce £21.00

Braised Beef Rib

Creamy Mash, Roasted Roots, Kale, Beef Jus £26.00

Roast Cod Loin

Creamed Leek & Bacon, Spinach, Smoked Haddock & Herb Cream Sauce £22.50

Roast Butternut Squash & Brie Pithivier

Roasted Roots, Creamed Brussel Sprouts, Basil Cream £19.00

DESSERTS

Christmas Pudding Brandy Sauce, Vanilla Ice Cream £9.50

Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream £10.00

Mixed Spice Crème Brûlée Winter Spiced Biscotti, Fruit Compôte £10.00

Caramel Chocolate Tart Salted Caramel, Honeycomb, Toffee Ice Cream £10.00

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU