



## Christmas Party Menu

3 courses | £35 per person

2 courses | £27.50  
(Monday – Thursday)



Rustic bread and butter



Butternut squash cream soup with Mayfield cheese rarebit (v)  
Sea trout ceviche, mini roasted nut salad & toasted sesame seed dressing  
Pheasant & vegetable terrine, piccalilli cream & toasted rye bread  
Potted Duck liver parfait with granary toast & red onion jam  
Courgette & thyme rostie with poached egg & Cornish butter Hollandaise (v)



*Main courses are accompanied with seasonal vegetables & a potato dish*

Turkey medallion with chorizo, Szechuan pepper marinade, cranberry jus & barley stuffing  
Fillet of 21 days aged Beef, tomato & roasted red onion jus, melted stilton in choux pastry (add £5)  
Medallion of wild Cod, green lentil crust with shrimp & Mediterranean broth  
Chicken breast, blue cheese crust & chestnut jus  
Mixed root vegetable & parsley pesto risotto with roasted pumpkin seed tuile (v)  
Optional additional side dishes | £4.95  
Creamed spinach, Camembert cauliflower, Sautéed Brussels Sprouts  
Tomato onion & wholegrain mustard salad



Christmas trio of mini desserts  
Cinnamon waffle with Christmas pudding ice cream  
Cranberry & Bourbon vanilla crème brûlée  
Dandelion & Burdock sticky toffee pudding with date mascarpone  
Lemon & meringue log with blackcurrant sorbet

*Some of our dishes may include traces of nuts. If you have allergies please ask your waiter for assistance  
All staff gratuities go directly to the staff. An optional 10% gratuity will be added. Thank you.  
Pre-orders - please let us know at least two days in advance, your choices for each guest.  
A deposit of £10pp will be needed for larger groups.*