CHRISTMAS
CELEBRATIONS & GATHERINGS

Celebrate the festive season with colleagues, friends and family. Our three course celebration menu is available for lunch, dinner or private dining events.

30th November – 24th December

LUNCH £27.95 | DINNER £32.95



A partridge in a pear tree...

PRAWN, CRAB AND AVOCADO COCKTAIL
Toasted rye bread

PUMPKIN SOUP
Wild mushrooms and Parmesan

HAZELNUT CRUSTED GOAT'S CHEESE CROTTIN
Cranberry and endive salad

DUCK LIVER PARFAIT
Plum and figgy chutney

ROASTED FREE RANGE TURKEY
Traditional trimmings

BEEF BOURGUIGNON
Slow cooked, rich beef stew

PAN ROASTED SALMON
Piperade, fennel purée and basil pesto

CELERIAC AND STILTON PITHIVIER
Walnut and apple salad

HOMEMADE CHRISTMAS PUDDING
Brandy sauce

CHOCOLATE YULE LOG
Redcurrants and crème Chantilly

EGGNOG PANNA COTTA
Boozy Griottines cherries

SELECTION OF ARTISAN CHEESE
Biscuits, chutneys and fruit

Followed by tea, coffee and mince pies