



PARTY NIGHTS

MENU

LIGHTLY SPICED ROAST ROOT VEGETABLE VELOUTE

Chopped Herbs & Warm Artisan Bread

SAUTEED PEPPERED WILD MUSHROOMS

Garlic Cream Sauce & Toasted Sourdough

CHICKEN LIVER & COGNAC PATE

Cranberry Relish & Ciabatta Croutes



TRADITIONAL ROAST TURKEY BREAST

Sage & Shallot Stuffing & Bacon Roll

SLOW BRAISED BLADE OF BEEF

Yorkshire Pudding, Caramelised Shallot & Red Wine Gravy

PAN FRIED SALMON FILLET

Soft Herb Crust, Lemon & Edamame Butter Sauce

BUTTERNUT SQUASH & CHERRY TOMATO CRUMBLE

Parmesan & Thyme



CLASSIC CHRISTMAS PUDDING

Brandy Anglaise Sauce

BAKED VANILLA CHEESECAKE

Gingerbread Crumb & Mulled Fruits

CHOCOLATE PANNA COTTA

Cherry Sponge & a Fine Chocolate Crumb

(All dishes can be adapted for dietary & allergens requests upon pre-ordering)