# FESTIVE PARTY MENU

### FOR PARTIES OF 2-40 GUESTS

AVAILABLE FROM WEDS 26TH NOV TO WEDS 24TH DEC 2025

3 courses from £35.50 everyday | 2 courses from £27.50 Sun\* - Thurs (\*3 courses only on Sunday 21st Dec) (Includes charity crackers)

#### STARTERS

Butternut squash and sweet potato soup with toasted ciabatta V 🐠

Goat's cheese, balsamic roasted red onion, and cranberry tart 🌕

Chicken liver and smoked bacon pâté, with apple and cranberry jam, and toast 🕙

Smoked salmon mousse, pickled cucumber, fresh dill, and warm bread 🧶

Squash and ginger pakoras with watercress raita 💜 🥝

Lightly battered tiger prawns with Asian slaw and sweet chilli sauce (+£5)

## MAINS

Roast turkey wrapped in bacon, with sage and onion stuffing, roast potatoes, pigs in blankets, sprouts, and greens @

Field and wild mushroom bourguignon with creamed mashed potato and thyme 🖤 🧶

Thai red chicken supreme curry with jasmine rice, sliced red chilies and coriander 🧶

Lemon roasted salmon with cucumber and dill sauce, new potatoes, and seasonal greens 🧶

Pan-fried sea bass, roasted fennel, Kalamata olives, and new potatoes (+£5) 🧶

Slow-roasted lamb shank, creamed mash, gravy with redcurrant glaze, and greens (+£4) 🧶

Braised shin of beef, creamed mash, roasted root vegetables, and port sauce 🧶

Glenn Lewin sirloin steak, with peppercorn sauce, onion rings, and triple-fried chips (+£5) 🐠

Owen Taylor fillet steak, with peppercorn sauce, onion rings, and triple-fried chips (+£10) 🥙

Add : Pigs in blankets (+£6) | Cauliflower cheese (+£5) | Triple-fried chips (+£4) | Dressed salad (+£4)

#### PUDDINGS

Christmas pudding with brandy sauce 💔 🕗

Orange and passion fruit cheesecake with crisp meringues 🖤 🧶

Vanilla crème brûlée with Christmas tree shortbread 💔 🥙

Chocolate and orange tart with Chantilly cream 💔

Cheeseboard of British cheeses, grapes, apple, celery, and biscuits 💔 🕬

Coffee and mince pie (+£4.50)

Discretionary service charge of 10% for all parties

🎾 = Vegetarian 🏻 💜 = Vegan