

Festive Party Menu

£35 PP

Starters

WHIPPED GOATS CHEESE & PEAR SALAD
Crushed walnuts. Honey & wholegrain dressing

CHICKEN LIVER & COGNAC PATE
Fig chutney & herb croutons

PARMESAN & WHITE TRUFFLE ARANCINI
Tomato jam & blackened padrons

CAULIFLOWER & CRACKED PEPPER SOUP
Garlic & herb croutons

Mains

ROASTED GARLIC & TARRAGON CHICKEN
Dauphinoise potato, market vegetables & truffled cream sauce

ROASTED AUBERGINE GNOCCHI
Crumbled feta, tomato & chilli ragu

CONFIT DUCK LEG
Dauphinoise potato, mangetout & sour cherry sauce

FILLET OF SEABASS
Squash puree & mangetout. Garlic & parsley fries

SLOW BRAISED RIB OF BEEF
Rosemary & red wine gravy. Dauphinoise potato & celeriac purée
£3 supplement on this dish

Desserts

STICKY TOFFEE PUDDING
Vanilla ice-cream & sugar shard

STILTON WEDGE
Fig jam, celery & crackers

CHOCOLATE MARQUISE
Honeycomb & salted caramel ice-cream

SPICED ORANGE CHEESECAKE
Stem ginger & cranberry granola