



Winter Party Menu

3x courses £55

for 6 guests or more
Includes a glass of fizz!

****If you have any special dietary requirements or allergies, please let us know****

Starters

SOUPE DU JOUR (V)

Served with croutons

CAMEMBERT AU FOUR (V/VE)

Velvety baked Camembert, complemented by spiced pear chutney infused with mulled wine and a delicate crunch of toasted pecans & freshly baked baguette

DUCK LIVER TARTELETTE

Silky duck liver mousse in a crisp tartlet, layered with orange-honey gelée, complemented by plum chutney & fresh rocket leaves

SAUMON MARINÉ À LA BETTERAVE

Beetroot-cured salmon with pickled cucumber, torched grapefruit, horseradish purée and fresh dill

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V)

Served with creamy white wine sauce and parmesan

MUSHROOM & TARRAGON PÂTÉ

A delicate mushroom and tarragon pâté, paired with apple brandy-cider chutney served with crisp Sardinian music bread

Mains

CRISPY PORK BELLY

Served with creamy dauphinoise potato, caramelised fennel and apricot jam, balanced by pickled kohlrabi, winter-roasted vegetables and finished with a glossy jus

TURKEY BALLOTINE

Bacon-wrapped turkey breast filled with savoury stuffing and tender meat, served with roasted potatoes, winter vegetables, a golden Yorkshire pudding and finished with a rich jus

MOULES FRITES À LA CIDRE

Plump fresh mussels with sweet leeks, smoky chorizo and piccolino tomatoes, in a rich cider and clotted cream sauce served with french fries

MOUSSAKA (V/VE)

Layers of aubergine, spiced lentils and velvety béchamel, served with a refreshing apple tzatziki and warm flatbread

SQUID INK LINGUINI WITH FRUITS OF THE SEA

Served with mussels, prawns, squid & clams coated in a white wine sauce, garlic & saffron reduction

SIGNATURE RUMP STEAK 8 OZ

With grilled vine tomatoes, mushrooms, seasonal vegetables, watercress and served with twice cooked thick cut chips and a sauce of your choice

Desserts

CHRISTMAS PUDDING

Traditional steamed pudding enriched with winter fruits and spices, served with a warm brandy sauce

TARTELETTE CHOCOLAT NOIR-ORANGE

Rich dark chocolate tartlet with orange, served with pistachio ice cream and delicate orange textures

BAILEYS CRÈME BRÛLÉE

Silky Baileys-infused custard with a caramelised sugar crust, paired with crisp Baileys cookies

BREAD & BUTTER PUDDING

Warm banana & salted caramel bread and butter pudding, served with silky crème anglaise and creamy banana ice cream

POMME STICKY TOFFEE

Served with Calvados toffee sauce, apple textures, mulled wine-poached apple and creamy vanilla ice cream

RHUBARB & GINGER CHEESECAKE (VE)

With a zesty ginger kick and tangy rhubarb, set on a crisp, crumbly base

