

# CHRISTMAS PARTY



## STARTERS

### Cauliflower soup

black truffle croquette and sautéed mushroom

### Chicken liver pâté

toasted sourdough, pickled shallots and watercress salad

### Marinated mackerel

cucumber salad, pickled fennel and dill sauce

### Glazed spinach and smoked ricotta cannelloni

## MAIN COURSE

### Roasted turkey

sage & chestnut stuffing, roasted potatoes and glazed carrots & parsnips

### Red wine braised beef

colcannon mash, lardons and glazed root vegetables

### Salmon Wellington

sautéed spinach, roasted celeriac and hollandaise sauce

### Beetroot risotto

goat's cheese and toasted almond

## DESSERTS

### Warm almond cake

roasted apple and vanilla ice cream

### Crab & Boar style Black Forest

cherry sorbet and kitsch jelly

### Mincemeat & apple pie

caramel cream and rum & raisin ice cream

### Selection of British cheeses

£35PP

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.