



Merry Christmas!



December 2017 Party Menu

*Please select your favourite four starters, four main courses & four puddings to create your party's menu!
(Available throughout December for parties of 10 or more)*

Roasted Nuts & Olives

*Roasted Butternut Squash Veloute, Chive Crème Fraiche
Pheasant & Black Pudding Spring Roll, Spiced Cranberry Chutney
Poached Pear & Oxford Blue Cheese Salad with Candied Pecans
Crispy Duck with Ginger Risotto Cake, Hoi Sin Sauce
Scottish Smoked Salmon, Chive Potato Cake, Lemon & Herb Cream
Local Game Terrine, Mulled Wine Syrup, Toasted Brioche
Baked King Scallops, Chorizo, Garlic Butter & Herb Breadcrumbs
Tomato & Mozzarella Bruschetta, Rocket & Pesto Salad*

*Traditional Roast Bronze Turkey & all the Trimmings!
Cep & Black Truffle Risotto, Taleggio Cheese
Chargrilled Sirloin Steak, Béarnaise Sauce
Fillet of Seabass, Tempura Soft Shell Crab, Spiced Pepper Coulis
Breast of Maize Fed Chicken, Sauce Coq au Vin
Darne of Salmon, Spinach & Hollandaise Sauce
Spinach & Goats Cheese Sweet Potato Gnocchi, Roasted Vine Tomato Sauce, Rocket & Parmesan
Fricasse of Seafood, Samphire & Saffron Sauce*

Served with Goose Fat Roast Potatoes & Seasonal Vegetables

*Warm Spiced Pear & Almond Tart, Mince Pie Ice Cream
Selection of Farmhouse Cheeses with Fruit Cake
Warm Christmas Pudding & Brandy Sauce
Rich Dark Chocolate Marquise, Black Cherry Compote & Mascarpone
Passion Fruit Crème Brulée, Coconut Milk Sponge & Passion Fruit Syrup
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream
Selection of Fresh Fruits & Sorbet*

Cafetières of Coffee with Homemade Mince Pies

£39.50 per person

Want to get into the Christmas party spirit, why not add table novelties at £2.50 per person

An optional service charge will be added to tables of 10 or more guests. All gratuities are distributed between all members of staff.