

## **Christmas Party Menu 2025**

**2 Courses £32.00**

**3 Courses £40.00**

### **Cauliflower & Cave Aged Cheddar Velouté (V)**

*confit onion & marmite samosa*

### **Native Lobster & Prawn Brioche Roll**

*citrus mayonnaise, chives, caviar, seaweed powder*

**£3.00 Supplement**

### **Smokey BBQ Ox Cheek**

*saffron arancini, black garlic emulsion, smoked almonds, chives*

### **Crispy French Brie (V)**

*confit onions, apple & hazelnut salad*

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### **Traditional Roast Turkey**

*duck fat roast potatoes, seasonal trimmings,  
apricot & sage stuffing, pigs in blankets, cranberry compote, chicken reduction*

### **Pan Roasted Atlantic Cod Fillet**

*oyster sauce glazed hispi, porcini & mussel cream, pecorino cheese, straw potatoes*

### **Cranberry & Pistachio Nut Roast (V)**

*roast potatoes, seasonal trimmings, thyme gravy*

### **28 Day Dry Aged Hereford Beef 8oz Rib Eye Steak**

*served with a garnish of plum tomato, flat mushroom, wild rocket,  
either skinny fries or hand cut chips*

*& a choice of bearnaise, peppercorn & stilton cream sauce*

**£5.00 Supplement**

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### **Traditional Homemade Christmas Pudding**

*vanilla crème anglaise, brandy butter*

**Also Available, Choice of A La Carte Desserts**