

Private Dining Christmas Fayre

£37 per head

Pigs in Blankets, Olives & Bread served on arrival

Starters

Roasted Chicken Terrine - *Leeks & apricot*

Sweet Potato & Ginger Soup - *Coriander & onion crumble*

Chargrilled Pears with Goats Cheese - *Hazelnut & cranberry dressing*

Smoked Salmon on Sourdough Toast- *Horseradish creme fraiche & soft herbs*

Mains - Served with Carrots & Sprouts -

Roast Turkey- *Roast potatoes, mashed potato, parsnip, stuffing, gravy & pig in blanket*

Slow Cooked Feather Blade of Beef Bourguignon - *Celeriac crush, parsnip crisps*

Pan Seared Coley Loin - *Smoked bacon, white bean & mussel chowder*

Celeriac & Mushroom Wellington - *Truffle cream, roasted pecans & sprouts*

Desserts

Christmas Pudding - *Brandy sauce & redcurrants*

Chocolate & Orange Tart - *Honeycomb & clotted cream*

Bailey's Creme Brulee - *White chocolate & cranberries*

Cheeseboard - *Crackers, grapes, celery & fig chutney*

Mini Mince Pie after dessert

Side Dishes

- £4.50 -

Hand Cut Chips

Honey, Garlic & Chilli Tenderstem Broccoli

Rocket, Tomato & Parmesan Salad

Buttered New Potatoes

Supplement will apply to dishes below

8oz Flat Iron Steak - *Fries, garlic butter & watercress*
£4 Supplement

Beef Burger - *Fries & house salad*
£4.50 Supplement

T-Bone Steak - *Fries, garlic butter & watercress*
£20 Supplement

Fillet Steak - *Fries, garlic butter & watercress*
£24 Supplement

Fancy a Tipple?

Terrame Negroamaro - *Italy - Full bodied & smooth*
Pairs well with beef - 175ml £8.25 Bottle £32.00

Buitenverwachting Sauv Blanc - *South Africa - Clean & crisp*
Pairs with seafood & white meat - Bottle £37.00

Acquesi Viticoltori Rose Brut - *Italy - Crisp & fruity*
Fizz because it's Christmas! - 150ml £7.95 Bottle £34.00