

CHRISTMAS FUNCTION MENU

2025

STARTERS

- Roasted Carrot & Cumin Soup, Maple Cream, Coriander Oil (V, GF, DF, VG) (C, SO)
- Beetroot & Truffle Mousse, Waldorf Salad, Rosemary Oil (V, GF, DF, VG) (SO, N)
- Prawn & Crayfish Salad, Semi Dried Cherry Tomatoes, Cucumber, Bloody Mary Rose Sauce (GF, DF) (CR, SD, E)
- Chicken Liver Parfait, Shallot & Orange Chutney, Brioche, Honey & Mustard Dressing (M, E, MU, CG, SD)

MAINS

- Turkey Parcel with Sage & Onion Stuffing Wrapped in Bacon, Fondant Potato, Roasted Carrots, Sprouts & Chestnuts, Red Wine Sauce (SD, C)
- Blade of Beef Thyme & Mustard Mashed Potatoes, Honey Roots, Thyme Jus (N, MU, M, SD, C)
 - Fillet of Salmon, Parsley & Caper Crushed Potatoes, Roast Celery Heart, Buttered Spinach, Champagne Sauce (GF) (M, C)
- Parsnip, Black Truffle & Broccoli Wellington, Butternut Squash, Fondant Potato, Pink Peppercorn Sauce (V, DF, VG) (CG)

DESSERTS

- Christmas Pudding, Brandy Sauce (CG, SD, E, M, N)
- Milk Chocolate Delice, Orange Mascarpone (V) (CG, M, E)
 - Pear & Winter Berry Crumble, Crème Anglaise (V) (VG Available upon request) (M, CG, E)
- Vanilla Panna Cotta, Baileys Chocolate Whip, Raspberry Gel (V, GF) (M)

Tea Coffee & Mince Pies - £4.95 per person

Allergen information: V - Vegetarian, GF - Gluten Free, VG - Vegan, DF - Dairy Free.
Dish Contains: C - Celery, CG - Cereals & Gluten, CR - Crustaceans, E - Eggs, F - Fish, L - Lupin, M - Milk & Dairy, MO - Molluscs, MU - Mustard/Nuts, N - Nuts, P - Peanuts, SS - Sesame Seeds, SO - Soya, SD - Sulphur Dioxide.