

# CHRISTMAS *Party* PARTY

## STARTERS

Maple roasted butternut squash soup, honey crisp apple, sage (vg, gf)  
Oak smoked salmon, botanical gin curd, beetroot horseradish, crispbread  
Ham hock & pea terrine, poached pear, toasted brioche

## MAINS

Roast Norfolk Bronze Turkey, sage & onion stuffing, chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus  
Cornish cod loin, potato rosti, orange fennel, courgette, dill tomato butter (gf)  
Salt baked celeriac steak, caramelised cauliflower, kale, hazelnuts, black garlic velouté (vg, gf)

## DESSERTS

Honeygold apple & blackberry crumble tart, cinnamon crème anglaise (v)  
Chocolate moelleux, sloe gin berries, bourbon vanilla ice cream (v)  
Cranberry cake, amaretto cherries, almond blackcurrant sorbet (vg, gf)

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Freshly brewed tea & coffee with mini mince pies

Half a bottle of red or white wine per person

Novelties

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JOINER PARTIES FROM £62 PER PERSON

PRIVATE PARTIES FROM £65 PER PERSON

Menus may be subject to change based on food item availability.

