

Festive Set Party Menu - Pre Orders Only
Monday to Saturday

2 courses for £17.00

3 courses for £21.00

Starters:

Festive Spiced Pumpkin & Chestnut Soup

Served with warm ciabatta bread. (VG) (GF) (N)*

Duck & Orange Pate

Served with warm sliced ciabatta crostini.

Creamy Garlic Mushrooms

Served with toasted ciabatta. (V) (GF)*

Halloumi In Blankets

Served with a cranberry relish.

Mains:

Roast Turkey Crown

Served with crispy potatoes, glazed carrots, spiced red cabbage, sprouts, Yorkshire pudding, pigs in blankets, cranberry & chestnut stuffing and homemade thyme gravy. (N)

Braised Shoulder Of Lamb

Served with crispy potatoes, glazed carrots, spiced red cabbage, sprouts, Yorkshire pudding, pigs in blankets, cranberry & chestnut stuffing and homemade minted gravy. (N)

Cranberry & Chestnut Roast

Nut roast served with crispy potatoes, glazed carrots, spiced red cabbage, sprouts, Yorkshire pudding, stuffing and red wine gravy. (VG)

All roasts can be made gluten free upon request

Desserts:

Winter Spiced Poached Pear

Served with grilled pineapple and walnut yoghurt. (VG)

Christmas Pudding

Served with brandy butter & double cream.

Spiced Rhubarb & Apple Oat Crumble

Served with warm custard. (VG)*

Deconstructed Chocolate & Hazelnut Pot

Salted caramel, crushed hazelnut crumb & vanilla ice cream. (N)

Grapevine Eton Mess

Caramalised grape, winter fruit compote, Italian meringue & Chantilly cream. (V) (GF)