



Christmas Party Menu

Available from Monday to Friday 1st – 22nd December 2017

3 courses | £33.50 per person

2 courses | £26.50 (lunch only)



Rustic bread and butter



Great Missenden pheasant & wood pigeon terrine with pistachios, fig & onion jam and toast

Lentil rostie with poached egg, salad of crispy shallots, sesame dressed leaves & cucumber spaghetti (v)

Sea trout & prawn tian with a hot bisque & crispy rocket

Carpaccio of beef with Mayfield cheese, baby leaves & Szechuan pepper oil drizzle (add £2)



Turkey supreme wrapped in smoked back bacon with a chestnut jus & barley stuffing parcel

Fillet of 21 days aged Beef, tomato & roasted red onion jus, melted stilton in choux pastry (add £5)

Black bream fillet with a saffron & pea cream and dressed pea shoots

Pulled shoulder of lamb with root vegetables in a red wine jus

Pumpkin & roasted seed risotto with Parmesan & melted mozzarella and flat parsley pesto (v)

Main courses are accompanied with seasonal vegetables & a potato dish

Optional additional side dishes:

Creamed spinach, Camembert cauliflower, Sautéed Brussels Sprouts

Tomato onion & wholegrain mustard salad



Caramelized Lemon tart with cassis sorbet

Christmas pudding waffle with cinnamon ice cream

Cranberry crème brûlée

Trio of mini desserts

** Crackers included*

Some of our dishes may include traces of nuts. If you have allergies please ask your waiter for assistance

All staff gratuities go directly to the staff. An optional 10% gratuity will be added. Thank you.

Pre-orders - please let us know at least two days in advance, your choices for each guest.

A credit card or deposit will be needed for larger groups.