



## Christmas Party Menu

3 courses | £35 per person



Rustic bread and butter



Butternut squash cream soup with Mayfield cheese rarebit (v)

Sea trout ceviche, mini roasted nut salad & toasted sesame seed dressing

Pheasant & vegetable terrine, piccalilli cream & toasted rye bread

Potted chicken liver parfait with granary toast & red onion jam

Courgette & thyme rostie with poached egg & Cornish butter Hollandaise (v)



*Main courses are accompanied with seasonal vegetables & a potato dish*

Turkey medallion with chorizo, sechuan pepper marinade, cranberry jus & barley stuffing

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

Medallion of black Pollock, green lentil crust with shrimp & Mediterranean broth

Corn fed chicken breast, blue cheese crust & chestnut jus

Mixed root vegetable & parsley pesto risotto with roasted pumpkin seed tuile (v)

Optional additional side dishes | £4.95:

Creamed spinach, Camembert cauliflower, Sautéed Brussels Sprouts

Tomato onion & wholegrain mustard salad



Christmas Trio of mini desserts

**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.*

*Crackers included.*