



Christmas party menu 2018

(served for all parties of 8 or more, from December 1st ~ December 24th)

To start

V Squash soup, pumpkin seeds, toasted walnuts, focaccia

Port & chicken liver parfait, fig chutney, toasted sour dough

V Cenarth Brie, rosemary crumb, sticky cranberry sauce, roquette

Fried whitebait & artichoke, aioli, crispy roquette, lemon

Main courses

Roasted Cheshire turkey, sage & onion stuffing, sticky cranberry sauce, baby roasties, sprouts & pancetta, chipolatas & rich gravy

Braised lamb shank, spring onion mash, roasted vegetables, red wine & mint jus

Pan fried seabass fillet, roasted pak choi, artichoke, mussels, fried gnocchi, salsa verde

V Roasted vegetable orzo, asparagus, broccoli, butternut squash, leeks, toasted pine nuts, basil pesto

Desserts

Vegan coconut Panna Cotta, passion fruit syrup, caramelized fig

Chocolate brownie, hot chocolate sauce, caramel fudge ice cream

Sticky toffee pudding, toffee sauce, Christmas pudding ice cream

Cheese selection, walnuts, honey, celery, fig chitney, sea salt & rosemary crackers

**£28.50 per person
(2 courses £22.50)**

*The party menu will be served for all tables of 8 adults or more throughout December.
Unfortunately the full 'a la carte' menu will not be available for parties of 8 adults or more.
Bookings of 10 or more will be split over two or more tables, dependent on size of booking.*

A £10 non-refundable deposit per head is required to secure any party booking.

For dietary information please request a copy of our fact sheet.

A discretionary service charge of 10% will be added to all tables of 8 or more, this will all go direct to the staff.

Please ask for childrens menu or allergen information sheet if required