Please complete the booking form/ menu below and return by one month prior to event with a non-refundable deposit of £5 per person.

Contact name

Contact name:																
Company name:																
Telephone	Telephone:															
Email:							6	P								
Date of event:						No. in party?:										
Preferred time:						Deposit encl: £										
Starters	NAMES									The state of the s						
Soup		2.20	X	VA	W											
Cocktail		7	Y.							Y		36				
Salmon		4	The same	M												
Terrine																
Arancini																
Carpaccio			9						1							
Mains										1						
Turkey						1	7/1-					-		1		
Braised Beef	35//3	1/2														
Stone Bass		5			///			٦.								
Lamb	1									A						
Duck	4	1			X					À	7)					
Roast Beef	3	4	JA.													
Nut Roast																
Desserts	Man .									7						
Cheesecake																
Tart																
Panna Cotta				1	N.							1				
Toffee Pud		7							7							
Xmas Pud										.01	7/3					
Cheeses											14		B			

Starters

Butternut squash and sweet potato soup (GF*/ DF*)

Bread and butter

Prawn & crayfish cocktail (GF*/ DF*) Crisp iceberg lettuce, tomato, cucumber, classic seafood sauce, sliced brown bread

Duo of smoked salmon (GF*/ DF*)
Beetroot slaw, dill, cucumber, toasted sourdough

Smoked chicken, duck leg & pork terrine (GF* / DF*)

Cranberries, mixed leaf, toasted bread,

apricot & ginger chutney

Beef brisket & wild mushroom arancini Celeriac puree, truffle oil dressed rocket

Salt baked beetroot carpaccio (V/GF) Pink pickled onions, goats cheese mousse, walnut and frisée salad

Mains

Traditional roast turkey (GF*/ DF*) with pigs in blankets and all the trimmings

Braised feather blade of beef (GF*/DF*)

Pancetta, wild mushroom, pearl onion & spinach
medley, light dijon mash, onion gravy

Pan fried fillet of stone bass (GF / DF)
Tomato, pancetta and haricot bean cassoulet,
samphire and chorizo

Herb and mustard crusted lamb rump

Honey roasted parsnips and carrots, dauphinoise potatoes, red wine sauce

Confit duck leg (DF / GF*)
Fondant potato, winter greens,
cranberry and wine sauce

Roast sirloin of beef (GF*/ DF*) (£3.50 supplement)

Yorkshire pudding and all the trimmings

Chestnut & pecan nut roast (V/GF*)
Yorkshire pudding and all the trimmings

Desserts

Morello cherry cheesecake

Kirsch cherry compote

Passion fruit tart
Raspberry sorbet & meringue shard

Chocolate & Baileys panna cotta (GF*)

Hazelnut biscotti

Sticky toffee pudding (GF*)
Caramel sauce & vanilla ice cream

Christmas pudding (GF*)

Brandy sauce

Cheese & biscuits (GF*) (£3.00 supplement)
Festive cheeses, apple & cider brandy chutney,
frozen grapes



CHRISTMAS PARTY MENU

3 courses £34.50 per person 2 courses £27.50 per person

(2 course menu available Monday to Friday lunch times inclusive) Our regular vegan menu will also be available for preorder.

A wine list carefully selected to complement your meal is available. The Restaurant will be festively decorated and we are taking bookings now for Christmas Parties from December 1st to December 24th 2024.

A discretionary 10% service charge will be added to all tables 10+

GF*- this dish can be tailored to suit gluten free requirements. DF^* - dairy free possible. V - Vegetarian