

Festive Menus can be booked from 12pm Monday-Sunday. November 29th – December 23rd

Christmas Party Menu

2 Courses £21.00 / 3 Courses £26.00 per head (minimum 6 people)

Starters

French Onion Soup, Gruyere Crouton

Cornish Crab Crostini, Winter Coleslaw

Barbary Duck Liver Parfait, Spiced Plum Relish & Toasted Brioche

Twice-baked Goat's Cheese Soufflé, Roast Figs & Watercress, Port dressing (v)

Mains

British Turkey Parcel, Chestnut & Sage Stuffing, Roast Pots & Root Veg, Pigs in Blankets & Brussel Sprouts

Festive Nut, Brie, Spinach & Cranberry Wellington, Roast Pots & Root Veg & Brussel Sprouts (v)

Wild Seabass Fillet, Creamed Leeks & Peas, Potato Dauphinoise

Organic Pork Shank, Honey & Mustard glaze, Parsnip Puree, Roast Pots, & Winter Greens

9oz Sirloin Steak, Roast Portobello Mushroom & Shallot, Hand-cut Chips & Béarnaise* (£3 supplement)

Desserts

Traditional Christmas pudding, Vanilla-bean Custard & Brandy Butter

Chocolate Brownie & Baileys Trifle

Baked Apple Crumble Cheesecake, Salted caramel Sauce

Classic British Cheese Plate: Stilton, Cornish Yarg, Somerset Brie,
Quince, Grapes & Biscuits

Festive Buffet Menu

£11.00 per head (minimum 10 people)

• J's Sausage Rolls • Prawn Cocktail in Midget Gems • Duck Spring Rolls • Mushroom & Brie Risotto Balls •
Smoked Salmon & Chive Cream Cheese Blinis • Pigs in Blankets • Cheddar, Tomato & Spinach Tartlets

Drinks & Nibbles

Book a table/area for drinks.

You can pre-order Nibbles or Cheeseboards, Mulled Wine, Warm Spiced Cider & Xmassy Cocktails

Nibbles £4 per head: Sticky Cocktail Sausages, Vegetable Spring rolls, Selection of Nuts & Crisps

Table Cheeseboards £3.50 per head: Selection of British Cheeses, Quince, Grapes & Biscuits