

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

Christmas Party Menu

2 Courses £22.00 /3 Courses £26.00 per head (Minimum 6 people)

Starters

Sweetcorn Chowder, Sourdough Toast

Smoked Salmon, Feta & Potato Fritters, Pea Puree

Barbary Duck Liver Parfait, Spiced Plum Chutney & Toasted Brioche

Portobello Mushrooms & Taleggio Bruschetta, Balsamic Reduction

Mains

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

Sea Bass Fillet, Morecombe Bay Shrimp, Leek Veloute, Baby Potatoes & Curly Kale

Goat's Cheese, Spinach & Festive Nut Wellington, Roast Pots & Root Veg & Brussel Sprouts (v)

Organic Pork Shank, Local Honey Glaze, Mustard Parsnip Puree, Roast Pots, & Long Stem Broccoli

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

Desserts

Traditional Christmas Pudding, Vanilla-bean Custard & Brandy Butter

Honey Crème Brûlée, Poached Pear & Gingernut crumbs

Salted Caramel & Chocolate Torte

Sticky Clementine Pudding, Clotted Cream

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

Finger Buffet Menu

£11.00 per head (minimum 10 people)

Cheddar, Tomato & Spinach Tartlets, Mini Albany Burgers, Chicken Skewers & Satay Sauce, Veg Spring rolls, Sticky Mini Sausages, Blinis with Smoked Salmon & Chive crème Fraiche, Yorkshire Puds, Roast Beef & Horseradish Cream

Drinks & Nibbles

Book a table/area for drinks.

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