

Party Night Menu



(V, MVg) Sweet Potato, Squash & Heritage Carrot Soup

Bread Roll and Butter

Smoked Duck Breast

Orange Gel, Spiced Plums, Beetroot Textures

Mini Fish Cakes

Lemon Aioli, Fresh Dill



From the Carvery

Traditional Roast Turkey

Pigs in Blankets, Sage Stuffing

Roast Silverside of Beef

Yorkshire Pudding

(Vg) Mushroom, Cranberry & Chestnut Roast

Port Sauce

The above are all served with traditional vegetables and trimmings

Poached Salmon

Pomme Purée, Tenderstem Broccoli, Champagne & Dill Sauce



Traditional Christmas Pudding

Brandy Sauce, Poached Plums and Cherries

Festive Dessert Trio

Gingerbread Cheesecake, Chocolate Orange Mousse,
Cranberry & Pistachio Pavlova



£35 per person

