



CHRISTMAS MENU

£45 three courses, £34 two courses, +£5 coffee/tea and mini mince pie

Starters

BEETROOT SALMON GRAVLAX, horseradish cream, fennel
and cucumber salad

RED ONION TARTE TATIN with goats' cheese mousse

ROASTED FIGS, gorgonzola, toasted almonds, honey and
balsamic dressing (v)



Main Courses

ROAST TURKEY with bread sauce, pigs in blankets, roast
potatoes and all the trimmings

COD SUPREME with spiced chickpeas

WILD MUSHROOM WELLINGTON, carrot and sage purée
and winter roots (v/vg)



Desserts

WINTER BERRY PAVLOVA and Chantilly cream

CHRISTMAS PUDDING with brandy sauce

ENGLISH AND FRENCH CHEESES, grapes,
chutney and celery (+£2.50 supplement)

If you have a food allergy, intolerance or coeliac disease, please talk to the staff about the ingredients in your food and drink before you order. v = vegetarian, vg = vegan



DRINKS PACKAGES

BRONZE

£18 per person

Arrival drink: 1 x glass of Bucks Fizz, mulled wine or soft drink

Wine: Half a bottle of Merlot or Viognier

Refreshments: Still and sparkling water

SILVER

£25 per person

Arrival drink: 2 x glasses of Prosecco, mulled wine or soft drink

Wine: Half a bottle of Pinot Grigio or Merlot

Refreshments: Still and sparkling water

GOLD

£35 per person, 20 people minimum

Arrival drink: 2 x glasses of Digby Fine English 'Leander Pink NV or soft drink

Wine: Half a bottle of New Zealand Sauvignon Blanc or Primitivo

Refreshments: Still / sparkling water

COCKTAILS

MISTLETOE MARTINI:

Vodka, Cointreau, Cinnamon, 12

TICKED PINK: Henley Distillery Leander Pink Gin, Angostura bitters, tonic, 12

MULLED WINE, 6

Complete the festivities with...

Bucket of beers - £50 for 10, £100 for 20

Jug of sparkling Elderflower - £10

Bucket of soft drinks - £15 for 6, £28 for 12: Fevertree lemonade or ginger beer (200ml), Coca-Cola (330ml), J20, Elderflower pressées

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