

















A festive illustration featuring champagne flutes with stars and musical notes, a party hat, and snowflakes, all in a golden-brown color.

Festive Parties

	<p>Roasted Tomato & Sweet Pepper Soup <i>basil oil</i></p>	 
<i>Starter</i>	<p>Pressed Chicken & Ham Hock Terrine <i>pistachios, golden sultanas and cherries</i></p>	
	<p>Scottish Smoked Salmon Mousse <i>rye bread, pickled cucumber, citrus dressing</i></p>	
	<hr style="width: 20%; margin: 10px auto;"/>	
	<p>Traditional Roasted Turkey Breast <i>pig in blanket, chestnut stuffing, pan gravy</i></p>	
<i>Main</i>	<p>Featherblade of British Beef <i>bourguignon sauce</i></p>	
	<p>Poached Plaice & Prawn Roulade <i>dill hollandaise</i></p>	
	<p>Chestnut & Cranberry Nut Roast <i>wild mushroom fricassée</i></p>	
	<p><i>All served with fresh seasonal vegetables & selected potatoes</i></p>	
	<hr style="width: 20%; margin: 10px auto;"/>	
<i>Dessert</i>	<p>Traditional Old Fashioned Christmas Pudding <i>caramelised poached orange, brandy sauce</i></p>	  
	<p>Madagascar Vanilla Crème Brûlée <i>cinnamon butter shortbread</i></p>	 
	<p>Chantilly Cream Profiteroles <i>salted caramel ice cream, chocolate sauce</i></p>	

Key:  Vegetarian  Vegan  Gluten Free  GFA Gluten Free Available  VGA Vegan Available

Festive party vegan menu is available on request.

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.