



# Festive Parties

3 courses: £36.95 per person served with arrival drink

7pm arrival | Served from 7:30pm | Includes live entertainment

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	Roasted Sweet Potato & Chestnut Soup <i>sage oil</i>	✕ 🍃
Starter	Duck Liver & Spiced Rum Parfait <i>winter chutney, toasted brioche</i>	GFA
	Smoked Mackerel Mousse <i>pickled cucumber, saffron aioli, ciabatta crumb</i>	GFA
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	Traditional Roasted Turkey Breast <i>chipolata, chestnut stuffing, pan gravy</i>	GFA
Main	Slow Cooked Blade of Beef <i>red wine &amp; tarragon jus</i>	✕
	Pan Seared Fillet of Sea Bass <i>white wine, prawns &amp; dill velouté</i>	✕
	Wild Mushroom, Chestnut & Cranberry Mille Feuille <i>white truffle oil &amp; parmesan shavings</i>	🍃 VGA GFA
	<i>All served with fresh seasonal vegetables &amp; selected potatoes</i>	🍃
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Dessert	Old Fashioned Christmas Pudding <i>brandy sauce &amp; butter</i>	🍃 GFA
	Milk Chocolate Truffle <i>brownie crumb &amp; baileys cream</i>	✕
	Winter Spice Clementine Posset <i>rich butter shortbread</i>	GFA

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

#### 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.