



# The Christmas Party

## MENU

### Starter

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CARAMELIZED PARSNIP &  
COCONUT SOUP  
Carrot bhaji (v)

CHICKEN BALLOTINE  
Smoked chicken & chicken liver  
ballotine, pickled grapes, shimeji  
mushrooms

TREACLE CURED SALMON  
Pickled beetroot, ginger

### The Main Event

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TRADITIONAL ROAST TURKEY  
Chestnut & apricot stuffing, pigs in blankets, roast  
potatoes, carrots, honey glazed parsnips, bacon

ROAST COD  
Curried mussel fricassée

BUTTERNUT & SAGE LASAGNE  
Chestnuts, spinach, amaretti biscuit crumb (v)

MALT GLAZED BLADE OF BEEF  
Slow cooked carrots, caramelized celeriac purée,  
savoy cabbage

### Dessert

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TRADITIONAL CHRISTMAS PUDDING  
Bay leaf custard

SALT CARAMEL TART  
Tonka bean ice cream, honey comb

APPLE AND PEAR TERRINE  
Caramelized oats, almond ice cream

SELECTION OF BRITISH CHEESES  
Seeded soda bread, biscuits, fruit & nut salami,  
chutney

We can accommodate all dietary requirements and food allergies, please ask for assistance.

(v) Denotes that the dish is suitable for vegetarians. Gluten free & lactose free products and variations available, please ask for details. Prices are inclusive of VAT. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill.