



## **Lunch Xmas Party Menu** **3 courses - £35.00 pp**

For parties between 10 and 30 people we ask that you select a maximum of 3 starters, 3 main courses & 3 desserts.  
For parties between 30 and 50 we ask that you choose 2 choices per course.  
For parties over 50 we ask that you choose 1 choice per course.

All prices are inclusive of VAT but exclusive of beverages and a 12.5% gratuity.  
All bookings must be confirmed and secured with valid credit card details; cancellations received less than 24 hours prior to the booking will be charged a cancellation fee of £20 per person.

**Dishes marked + carry a supplement**

### **Starters**

Roasted tomato soup, basil croutons  
Smoked chicken and pancetta salad, roasted chestnut and cranberry dressing  
Baby spinach, avocado & Roquefort salad  
Foie gras & date terrine, red onion marmalade & toasted brioche +2.00  
House cured gravlax, honey mustard dressing, mixed leafs  
Wild mushroom risotto  
Parma ham, celeriac remoulade

### **Main Courses**

Pan fried fillet of bream, artichokes, sun blushed tomato, herb nage  
Crab and whiting fish cake, carrots & parsley sauce  
Turkey breast, cranberry sauce & pigs in blankets  
Barbary duck leg confit, orange & honey glaze & winter greens  
Slow roast pork belly, apple sauce & watercress  
Braised feather-blade of beef, colcannon, horse mushroom

A vegetarian option is available on the day

All main courses are served with a selection of seasonal vegetables

### **Desserts**

Crème brûlée

Seasonal fruit crumble, custard  
Steamed golden syrup pudding  
Christmas pudding, brandy cream  
Chocolate cheesecake with cherry compote  
Lemon tart

### **Cheese**

Board of British cheeses for the table +15.00 (serves 4 to 5 persons)