

# Christmas Party Menu

TWO COURSES £23, THREE COURSES £28

This menu is available from Thursday 25th November until 24th December (excludes Sundays) and is obligatory for parties of ten or more from Monday 6th December. Our regular monthly 'December' menu is also available until Wednesday 23rd December. Menu is subject to change

Cream of celeriac & thyme soup, chestnut pesto, tinned loaf (v,ga)

Orange, fennel & dill smoked salmon, turnip slaw, rye bread toast, citrus dressing (ga)

Sauté chestnut mushroom, toasted sour dough, parmesan, truffle oil, watercress (v,ga)

Chicken liver & madeira pâté, apricot chutney, brioche (ga)

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Stuffed Leicestershire turkey breast wrapped in streaky bacon, honey roasted chantenay carrots, creamed sprouts & bacon, dripping roast potatoes, pig in blanket, gravy

Grilled Sea Bass fillets, arrabbiata sauce, roasted new potatoes, black olives, green beans, warm sour dough (ga)

Roasted butternut squash, sage, parmesan risotto, garlic & herb crumb (v)

10oz Sirloin steak (35 day, Hereford), skinny fries, pub-dried tomato, roasted mushroom, garlic & herb butter, rocket salad (ga) (£6 supplement)

Honey & mustard roasted ham, vintage cheddar mash, braised red cabbage, braising juices (g)

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Steamed Christmas pudding, brandy syrup, rum & raisin ice cream (v)

Mince pie parfait, orange spiced shortbread crumb, caramel egg nog sauce (v,ga)

Dark chocolate tart, raspberries, Cornish clotted cream (v)

Parkin, malted banana ice cream, warm apple cider sauce (v)

British cheeses: Cropwell Bishop Stilton, Tunworth, Cheddar Gorge, pub chutney, biscuits & grapes

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British farmhouse cheese board, pub chutney, biscuits & grapes  
£7.00/10.00 (3 or 5 cheeses) per head as a fourth course

Choose three or five cheeses from... Rachel goat's cheese, Merry Wyfe, Tunworth  
Cropwell Bishop Stilton, Cheddar Gorge