

# Christmas Party 2026

## Starters

### Roasted Celeriac & Truffle Soup VG

Toasted hazelnut crumb, chive oil

### Pressed Ham Hock & Parsley Terrine

Spiced piccalilli, toasted sourdough

### Citrus-Cured Salmon

Shaved fennel salad, dill crème fraîche, rye crisp

### Creamy Burrata & Winter Tomato Salad V

Basil oil, toasted pine nuts, aged balsamic

## Mains

*All served with garlic & thyme roast potatoes, Brussels sprouts with chestnuts, maple-roasted carrots & parsnips, and braised red cabbage*

### Bacon-Wrapped Roast Turkey Parcels

Sage & citrus stuffing, pigs in blankets

### Roast Fillet of Hake

Wilted spinach, parsley & caper butter

### Slow-Braised Daube of Beef

Caramelised shallots, thyme jus

### Mushroom Bourguignon Pithivier VG

Golden puff pastry filled with braised woodland mushrooms and pearl onions in a rich red wine bourguignon sauce

## Desserts

### Traditional Christmas Pudding V

Brandy anglaise

### Dark Chocolate & Clementine Delice

Cocoa crumb, crème fraîche

### Baked Vanilla Cheesecake

Blackberry & mulled wine compote, ginger biscuit crumb

### Winter Fruit Salad VG

Spiced citrus syrup, pomegranate, blood orange sorbet

### *The finer details*

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

Adults require approximately 2000 kcal a day.