Christmas Party Menu 2016

To Start

stilton, pear and walnut soufflé (v)
pressed cotswold game terrine with apple and plum chutney, pickles and country toast (gf)
wild mushroom and walnut soup (v) (gf)
smoked coln valley salmon with a, lime, soy, chilli, coriander and avocado dressing (gf)

To Follow

roast turkey roulade in pancetta with apricot stuffing , pigs in blankets, roast root vegetables, creamed celeriac and cranberries (pre-order numbers required) (gf)
sticky beef in guinness with horseradish dumplings, snails, bone marrow crostini and truffled mash (gf)
roast wild duck 'two ways' with brussels sprout bubble and squeak , chestnuts, bacon and carrots (gf)
baked fillet of cod in a herb crust with mussels, chorizo and leek fondue
arancini rice fritters with grilled vegetables and a sun blushed tomato salsa (v)

To Finish

cranberry baked alaska
pear tarte tatin with vanilla ice-cream
christmas pudding with prune, vanilla and armagnac ice-cream
selection of French farmhouse cheeses with pickled grapes and toasted walnut bread (gf)

mince pies, coffee or tea

please make us aware of any allergies. V = vegetarian, Gf = available gluten free

The T's & C's

3 courses £29 inc mince pies, coffee, tea and VAT
2 courses £24 inc mince pies, coffee, tea and VAT
A discretionary 12.5% service charge will be added to the total bill

For an additional £12 a head we can offer you a flute of Prosecco on arrival followed by a 175ml glass of Five Alls red or white wine and 100ml glass of sticky with dessert to finish

The Christmas Menu is available Monday-Saturday 1st-23rd December and is available for parties of 8 or more people
A £10 deposit per head will be required to secure booking not refundable if less then 72hrs cancellation is given