



PARTY NIGHT MENU

Ham Hock Terrine (GF)

Pressed ham hock, with sweet apple and onion chutney, sunflower seeds, and fresh rocket.

Roasted Parsnip Soup (GF)(VE)

Roasted parsnip soup, finished with a parsnip crisp and a drizzle of fragrant herb oil.

Herb-Stuffed Turkey Escalope (GF)

A delicious turkey escalope, stuffed with classic sage and onion stuffing, served with crispy roasted potatoes, honey-roasted root vegetables, buttered sprouts, and bacon-wrapped chipolatas and rich festive gravy.

Roast Fillet of Salmon (GF)

Roasted salmon fillet with chargrilled courgettes, crushed basil new potatoes, and finished with a rich shellfish bisque.

Spiced Potato and Soybean Tart (GF)(VE)

A festive spiced potato and soybean tart, served with crushed root vegetables, tenderstem broccoli, and a tomato and red pepper sauce.

Chocolate and Orange Tart (VE)(GF)

A rich chocolate tart with a zesty orange twist, finished with a refreshing passionfruit coulis.

Biscoff Cheesecake

A creamy Biscoff cheesecake topped with caramelised banana and crunchy Biscoff crumb.

Tea, Coffee & Mince Pies

A cup of freshly brewed tea or coffee, served with traditional buttery mince pies filled with a festive fruit mix.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.
Menu may be subject to small changes.