

Festive Party Menu

Breaded Brie with Cranberry Chutney (Vegetarian)

*Roasted Butternut Squash & Sage Soup with Toasted Ciabatta
(Vegan & Gluten Free Available)*

*Smoked Paprika Potted Crab with Toasted Garlic Ciabatta
(Gluten Free Available)*

*Spiced Pulled Pork Bon Bon's with Caramelized Apple Aioli
(Gluten Free)*

*Vegan Crispy 'Duck' Bao Bun with Hoisin, Cucumber, Carrot, Spring
Onion, Coriander & Chili Flakes (Vegan)*



*Christmas Turkey, Pigs in Blankets, Sage & Onion Stuffing, Maple
Roast Parsnips, Roast Potatoes, Brussel Sprouts & Turkey Gravy
(Gluten Free Available)*

*Vegan 'Turkey', Seitan Pig in Soy Bacon Blanket, Sage & Onion
Stuffing, Maple Roast Potatoes, Herb Roasted Potatoes, Brussel
Sprouts & Onion Gravy (Vegan)*

*Chicken Ballotine, White Wine & Mushroom Sauce, Mash Potato &
Tender Stem Broccoli (Gluten Free)*

*Sesame Crusted Salmon Fillet, Teriyaki Sauce, Garlic Rice &
Sautéed Pak Choi (Gluten Free)*

*King Oyster Mushroom Steak, Sweet Potato Rosti, Parsnip Puree
& Pink Peppercorn Sauce (Vegan & Gluten Free)*



*Christmas Pudding, Brandy Sauce & Candied Pecans
(Vegan & Gluten Free Available)*

Milk Chocolate & Clementine Brulee (Gluten Free)

Apple & Cherry Crumble with Custard (Vegan)

*Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Gelato
(Gluten Free)*

Finished with Mince Pies, Tea & Coffee

Two Courses £28.95 Three Courses £32.95