



£37.95 Event Menu

On Arrival

Add a glass of Prosecco and a selection of seasonal canapés
£8.95 per person supplement

Bread

Homemade white and wholemeal bread with salted butter

Starter

Celeriac and apple soup 'VE' 'V' 'GF'
Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'
Chicken liver parfait, red onion relish, white bread 'GFA'
Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil
Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'

Sorbet

Italian style lemon sorbet

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'
Grilled fillet of stone bass, sautéed potatoes, kale, tenderstem broccoli
Locally sourced roast turkey, sage and onion stuffing, pigs in blanket, roast potatoes, seasonal vegetables, turkey jus 'GFA'
Pan roasted duck breast, dauphinoise potatoes, Tenderstem broccoli, carrot & cumin purée, orange marmalade jus 'GF'
Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'VE'
add grilled Halloumi (optional)

Dessert

A selection of award-winning ice cream and sorbet with chocolate thins 'V' 'GF'
Traditional Christmas pudding, brandy butter sauce 'V'
Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA'
White chocolate and cranberry cheesecake, strawberry coulis
Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'
British cheese served with quince jelly, pickled celery, homemade bread and assorted crackers

Extras

Lobster bisque, laced with brandy, red pepper rouille 'GFA'
£4 per person
Fillet steak (7oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'
£10 per person supplement
Sirloin Steak (10oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'
£6 per person supplement

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VE' Vegan

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.