



Christmas Party Menu 2018

2 courses £25.50 3 courses £29.50

Starters

Mushroom, black garlic & miso soup with a wild mushroom crostini

Leek terrine, rarebit croquette, pear poached in cider, pine nut crumb, watercress and a verjuice dressing

Ballotine of smoked ham hock & wild game, sultanas & chestnuts, spiced pumpkin ketchup and seeded loaf

Cornish Cod brandade, waxy potatoes, crispy quail's egg and treacle soda bread

Mains

Norfolk bronze turkey breast and leg, pigs in blankets, glazed carrots & parsnips, brussel sprouts, goose fat roast potatoes, cranberry & sage stuffing, bread sauce, cranberry sauce and turkey jus

Pot roast breast of pheasant, braised leg boudin blanc, piccolo parsnips, mushroom & truffle pearl barley and a bramble berry jus

Hazelnut crusted pollock, creamed savoy, wild mushrooms, sea rosemary, ratte potatoes and a hazelnut brown butter

Roasted butternut squash, soft herb gnocchi, Dorset blue, candied walnuts, Swiss chard

Pudding

Panettone, salted chocolate mousse, candied pecans and pecan ice-cream

Mulled apple terrine, 'mince pie' and orange sorbet

Figgy pudding, brandy Anglaise and glazed fig

Selection of British cheeses, homemade festive chutney and lavosh (£3 supplement)

N.B. this menu is only available by prior arrangement. Please see our Christmas booking information.

Tables of 10 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.

Christmas Party Booking Information 2018

The Christmas lunch and dinner party menus are available from:

Monday 3rd December until Friday 21st December 2018

Lunch parties-Monday to Saturday

Evening parties-Monday to Friday

The Christmas party menu is available for tables of 4 or more.

A non-refundable deposit of £15.00 per person is required to confirm the booking.

This can be paid by credit/debit card (by phone or in person) or by company cheque (no personal cheques) or cash.

A discretionary 12.5% service charge will be added to tables of 10 or more.

The balance (after the deduction of the deposit paid) is payable at the end of the party - by credit/debit card, company cheque (no personal cheques) or cash.

Please let us know the menu choices for each person a minimum of 7 days ahead.

We require a list of what each person is having, as this will enable us to serve everybody with their choices without any confusion.

Please let us know at the same time about any special dietary requirements.

Our wine list is available on our website. If you are likely to require quite a lot of one particular wine, please let us know so that we have sufficient available and ready- chilled or at room temperature.

Please make sure that your party arrives on time at the agreed booking time! If you would like pre-meal drinks then please arrive 15-20 early so that we can have you seated promptly at the agreed booking time.

A delay with one party can affect the dining pleasure of all subsequent guests and may result in you having to wait until other parties have been served.

(Tables for lunch party bookings need to be vacated by 4.30pm so that we can prepare the restaurant for dinner).