

# Festive Party Menu

**PRE-BOOKING ESSENTIAL - MINIMUM OF 8 PEOPLE**

**TWO COURSES £28.00 • THREE COURSES £32.00**

## *To Start*

### **Creamy Cauliflower Soup**

Silky cauliflower soup, served with chestnuts and truffle oil and warm, baked ciabatta for a comforting start. (VG)

### **Smoked Salmon & Beetroot Carpaccio**

Delicately smoked salmon paired with beetroot carpaccio, finished with dill, caper, and horseradish crème fraîche

### **Crispy Salt & Pepper Squid**

Lightly fried salt and pepper squid, complemented by a drizzle of gochujang hot honey dressing for a hint of spice

### **Chicken Liver Pâté**

Smooth chicken liver pâté served with a sweet red onion chutney and toasted brioche

## *Main Course*

### **Traditional Roast Turkey**

Classic roast turkey with all the trimmings: pigs in blankets, chestnut and cranberry stuffing, crispy roasted potatoes, seasonal vegetables, and rich gravy

### **Roast Beef**

Tender roast beef with a golden Yorkshire pudding, roasted potatoes, seasonal vegetables, and red wine gravy

### **Vegetable Wellington**

A savory pastry filled with roasted root vegetables and walnuts, accompanied by roast potatoes, buttered greens, and a tomato & herb sauce. (VG)

### **Steamed Seabass Fillets**

Steamed seabass with a honey, ginger, and soy dressing, served alongside pak choi and steamed rice

## *Puddings*

### **Chocolate Fudge Brownie**

Warm chocolate fudge brownie served with a scoop of vanilla ice cream

### **Traditional Christmas Pudding**

Rich Christmas pudding with a warm brandy sauce

### **Lemon Tart**

A zesty lemon tart, finished with raspberry coulis

### **Chocolate & Toffee Tart**

Decadent chocolate and toffee tart served with vegan-friendly ice cream. (VG)