



FESTIVE PARTY MENU

THREE-COURSES | £35 PER PERSON

Available for pre-booked parties only.

Spiced Celeriac & Pumpkin Soup Freshly Baked Sourdough (PB)
Goats Cheese Crostini Truffled Honey, Pickled Tomatoes (V)
Ham Hock & Leek Terrine Fig Chutney, Toasted Sourdough (GFA)
Sweet Potatoes & Spring Onion Pakoras Apple & Mint Chutney, Tamarind (PB)

Butter & Sage Roasted Turkey Duck Fat Potatoes, Roast Carrot & Buttered Greens,
Pigs in Blankets, Chestnut Stuffing, Gravy
Roast Fillet of Sea Bass Creamed Potato Puree, Mussel & White Wine Saffron Broth (GF)
Moroccan Spiced Sweet Potato Baby Spinach, Pomegranate, Walnut, Gremolata Labneh (PB)
Slowed Cooked Shin of Beef Pithivier Shallot Puree, Confit Carrot, Red Wine Sauce (GF)

Christmas Pudding Brandy Butter, Rum Sauce
Baileys Panna Cotta Mulled Cherries
Chocolate Mousse Cookie Crumb, Raspberries (PB)
A Selection of Fine Yorkshire Cheese
Quince Jelly, Biscuits, Grapes, Chutney & Celery

Tea or Coffee with Mince Pie + £4.95 per person

V - Vegetarian | PB - Plant Based | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.