



PARTY NIGHT MENU

Prawn & Lemon Sole Herb Terrine (GF)

A prawn and lemon sole terrine with fresh herbs, served with tangy Marie Rose sauce, fresh watercress, and pickled cucumber.

Ham Hock Terrine (GF)

Pressed ham hock, with sweet apple and onion chutney, sunflower seeds, and fresh rocket.

Roasted Parsnip Soup (GF)(VE)

Roasted parsnip soup, finished with a parsnip crisp and a drizzle of fragrant herb oil.

Herb-Stuffed Turkey Escalope (GF)

A delicious turkey escalope, stuffed with classic sage and onion stuffing, served with crispy roasted potatoes, honey-roasted root vegetables, buttered sprouts, and bacon-wrapped chipolatas and rich festive gravy.

Roast Fillet of Salmon (GF)

Roasted salmon fillet with chargrilled courgettes, crushed basil new potatoes, and finished with a rich shellfish bisque.

Spiced Potato and Soybean Tart (GF)(VE)

A festive spiced potato and soybean tart, served with crushed root vegetables, tenderstem broccoli, and a tomato and red pepper sauce.

Chocolate and Orange Tart (VE)(GF)

A rich chocolate tart with a zesty orange twist, finished with a refreshing passionfruit coulis.

Biscoff Cheesecake

A creamy Biscoff cheesecake topped with caramelised banana and crunchy Biscoff crumb.

Raspberry & White Chocolate Torte (GF)

A raspberry torte with meringue, topped with a raspberry compote and white chocolate pearls.

Tea, Coffee & Mince Pies

A cup of freshly brewed tea or coffee, served with traditional buttery mince pies filled with a festive fruit mix.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.
Menu may be subject to small changes.