

FESTIVE PARTY AND SET MENU

THREE COURSE

£45 per person (Friday Evening & Saturday All Day // Friday and Sat Evenings DJ nights)

£39 per person (Monday - Thursday All Day, and Friday lunch)

STARTERS

SOUP OF THE DAY

A WARMING SEASONAL SOUP, PREPARED FRESH DAILY —

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION AND ALLERGEN DETAILS (9)

KING PRAWN COCKTAIL

SUCCULENT KING PRAWNS SERVED ON A BED OF CRISP COS LETTUCE, TOPPED WITH CLASSIC MARIE ROSE SAUCE, CREAMY AVOCADO MOUSSE, FINISHED WITH FRESH LEMON AND A DRIZZLE OF LEMON OLIVE OIL. (A) (4) (5) (6) (9)

CRAB RAVIOLI

DELICATE RAVIOLI FILLED WITH FRESH CRAB MEAT, SERVED WITH A RICH CRAB BISQUE, GARNISHED WITH CHAMPAGNE PEARLS FOR AN INDULGENT START. (A) (3) (5) (9) (10)

DUCK SALAD WITH CANDIED PECANS & PEKING DRIZZLE

TENDER CONFIT DUCK SERVED OVER FRESH LETTUCE WITH CRUNCHY CANDIED PECANS, DRESSED IN A ZINGY GINGER VINAIGRETTE, FINISHED WITH A DRIZZLE OF SWEET AND SAVOURY PEKING DUCK SAUCE. (A) (1) (3) (8) (9) (11)

GOAT CHEESE ROULADE & POLENTA

GOLDEN POLENTA PAIRED WITH A WARM GOAT CHEESE ROULADE, FINISHED WITH A TANGY CRANBERRY GASTRIQUE AND A RICH CRANBERRY REDUCTION. A BALANCE OF CREAMY, CRISP, SWEET AND SHARP. (3) (9) (10)

MAINS

BEEF SHORT RIB

SLOW-COOKED BEEF SHORT RIBS SERVED WITH CREAMY POTATO GRATIN, RICH JUS, TANGY PICKLED ONIONS, AND A UNIQUE TOUCH OF HORSE RADISH PEARLS FOR AN ADDED KICK. (A) (3) (9) (10) (11) (13)

TURKEY BALLOTINE

SUCCULENT TURKEY BALLOTINE ACCOMPANIED BY A DUCK FAT POTATO FONDANT, SMOOTH PARSNIP PURÉE, TENDER BABY CARROTS, ROASTED BRUSSELS SPROUTS, AND A RICH HOUSE GRAVY. (A) (3) (9) (10) (11) (13)

FISH OF THE DAY

FISH OF THE DAY SERVED WITH SAUTÉED LEEKS, DIJON BABY POTATOES, DELICATE CHAMPAGNE SAUCE, AND A CRISP SQUID INK TUILE. (A) (3) (7) (9) (11) (12) (14)

GUNPOWDER LAMB CHOPS

TENDER BABY LAMB CHOPS SERVED WITH SPICED BOMBAY POTATOES, COOLING MINT YOGURT, AND A CRISP SEV GARNISH FOR A PERFECT BALANCE OF FLAVOURS. (3) (9) (11) (14)

BEER BATTERED COD

CRISPY BEER-BATTERED COD SERVED WITH MINTED PEAS, TRIPLE-COOKED CHIPS, HOUSE TARTARE SAUCE, AND A CHAR GRILLED LEMON WEDGE. A CLASSIC, DONE RIGHT. (3) (6) (7) (13)

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan

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DESSERTS

CHRISTMAS PUDDING TRADITIONNELLE

CLASSIC STEAMED CHRISTMAS PUDDING INFUSED WITH WINTER SPICES, SERVED WITH HOMEMADE VANILLA CUSTARD AND A FESTIVE DUSTING OF ICING SUGAR. (A) (3) (6) (9) (14)

RASPBERRY & LEMON CHEESECAKE

SILKY LEMON CHEESECAKE TOPPED WITH VIBRANT RASPBERRY GLAZE, RASPBERRY SORBET, AND A TOUCH OF GOLD DUST. (6) (9)

RHUBARB, APPLE & GINGER CRUMBLE

POACHED RHUBARB AND BRAMLEY APPLES WITH SPICED GINGER OAT CRUMBLE. SERVED WITH GINGER LEMON SORBET OR HOMEMADE VANILLA CUSTARD (3) (6) (9)

ARTISAN CHEESE BOARD (£5 SUPPLEMENT)

A SELECTION OF FINE BRITISH AND CONTINENTAL CHEESES SERVED WITH ARTISAN CRACKERS, GRAPES, AND MANGO CHUTNEY. (1) (6) (7) (9) (10)