



CHRISTMAS PARTY MENU

£55 per person

Monday 24th November – Wednesday 24th December

Available for pre-order to any tables wishing to have the Christmas experience. All tables of 8 and above during this period must be pre-ordered on this menu only

STARTERS

Ginger & Roasted Butternut Squash Soup
Toasted focaccia, chipotle ** v

Herefordshire Beef Carpaccio
Balsamic onions, truffle cream *

Staithe Smokehouse Salmon & Prawn Cocktail
Bloody Mary sauce, lemon, sweet peppers *

Pear, Celeriac & Candied Walnut Salad
Cheese doughnut, cranberries, wholegrain mustard vinaigrette vo

MAINS

Roast Norfolk Bronze Turkey
Pig in blanket, Brussels sprouts, carrot, parsnip, roast potatoes, cranberry sausage stuffing, gravy **

Seared Seabass Fillet
Gratin potatoes, lemon & caper butter, wilted spinach *

Baked Wild Mushroom Tartiflette
Reblochon cheese, wilted spinach, ratte potatoes vo

Mibrasa Charcoal Grill Onglet Steak
Triple cooked chips, peppercorn sauce *
served medium rare

DESSERTS

Black Forest Mousse
Dark chocolate, whiskey cream & morello cherries *

Caramel Oranges
Brandy snap, chocolate orange ice cream vo

Christmas Pudding
Brandy sauce **

Lincolnshire Poacher Cheese Plate
Honey, artisan crackers, frozen grapes

TO FINISH

Mini Mince Pies

(*) non gluten containing ingredients (**) dish can be altered to non-gluten containing ingredients (v) vegetarian (vo) vegan option available Please let us know if you have any allergies or intolerances. A full allergen menu is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. Calorie information may fluctuate, the recommended daily intake for an adult is 2000kcal.