



CHRISTMAS PARTY MENU

2026

Available Wednesday 18th November to Saturday 19th December · Parties of 6 guests and more

Suitable for exclusive & private hire up to 75 guests · Venue available for alternative private hire up to 120 guests



2 courses **£30**
PER GUEST

3 courses **£35**
PER GUEST

£5 per guest non-transferable deposit required to confirm your booking. Menu choices to be pre-ordered at least 7 days before the booking date

◆ STARTERS ◆

TRUFFLE PUFFS

panko crumbed cheese & butter mash croquettes, truffle mayonnaise

V

SALT & ROSEMARY BAKED FOCACCIA BREAD

olive oil & balsamic

VEG

WHIPPED FETA

coriander oil, focaccia crisps

V

KING PRAWNS

sticky sriracha & honey glaze

GF

SKEWERS

grilled chicken thighs, coriander & mint crema

GF

◆ MAIN COURSE ◆

TURKEY BALLOTINE

pancetta wrapped, sausage, sage & apricot forcemeat, cranberry and turkey stock sauce

GF

BAVETTE STEAK

medium rare, brushed garlic butter, chimichurri

GF

POACHED COD

herb velouté

GF

TABLE SIDES TO SHARE (the above dishes come with)

rosemary roasted potatoes | cauliflower cheese purée, crisp parsnips, roasted roots & sprouts, miso honey glaze

BEEF RIGATONI

slow braised beef cheeks in a rich tomato ragù | vegetarian option available

V OP

◆ SWEETS ◆

FRIED DOUGH BALLS

cinnamon sugar, warm Nutella

STICKY TOFFEE PUDDING

served warm with toffee sauce & vanilla ice cream

GF

LEMON POSSET

Strawberry Coulis & fresh berries

GF

TO BOOK

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V VEGETARIAN · VEG VEGAN · GF GLUTEN FREE
OP OPTION AVAILABLE

