



— SIT DOWN MENU —

THREE COURSES £39 PER HEAD

STARTERS

Turkey Nuggets, Cranberry Mayonnaise Ripple

Pigs In Blankets with London Honey & Wholegrain Mustard

Mushrooms on Toasted Sourdough with Chilli Oil, Watercress & Chives (Vegan)

MAINS

Roast Turkey

Glazed Carrots & Parsnips, Roast Potatoes, Charred Brussel Sprouts, Sherry Jus & Cranberry Sauce (Gf)

Confit Duck Leg

Glazed Carrots & Parsnips, Roast Potatoes, Charred Brussel Sprouts, Sherry Jus & Cranberry Sauce (Gf)

Mushroom Wellington

Glazed Carrots & Parsnips, Roast Potatoes, Charred Brussel Sprout & Vegan Gravy (Vegan) (Gf)

DESSERTS

Apple Crumble, Cinnamon- & Custard

Chocolate Brownie with Vanilla Ice Cream (Vegan)

Please let us know if you have any questions regarding our menus. All our prices include vat. Eating raw fish, shellfish, eggs or meat increases the risk of food borne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.



— BUFFET —

£32 PER HEAD

Smoked Salmon, Horseradish & Capers on Bruschetta

Heritage Roasted Beetroots, Winter Leaves, Pear, Orange & Candied Walnut Salad (Vegan)

Pigs In Blankets with London Honey & Wholegrain Mustard

Mini Venison Burgers or Plant Burgers

Turkey Nuggets, Cranberry Mayonnaise Ripple

Hasselback Potatoes, Garlic Aioli (Vegan)

Root Vegetables, Agave & Thyme (Vegan)

Please let us know if you have any questions regarding our menus. All our prices include vat. Eating raw fish, shellfish, eggs or meat increases the risk of food borne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.