EAT, DRINK & BE MERRY



AT THE HEART OF EVERY GOOD CHRISTMAS KNEES-UP, THERE'S USUALLY SOME GOOD GRUB... SO WITH THAT IN MIND, OUR TEAM OF CHEFS HAVE CRAFTED 2 STELLAR FESTIVE DINING MENUS FOR YOUR PLEASURE.

PARTIES OF 6 - 120 CAN ENJOY A TRADITIONAL SIT-DOWN CHRISTMAS DINNER, WHILST PARTIES OF 30+ CAN INDULGE IN OUR FESTIVE BUFFET.

CHRISTMAS DINNER

2 COURSES FROM £32.95
3 COURSES FROM £37.95

STARTER

SPICED PARSNIP & APPLE SOUP (VG, NGCI)
SILKY-SMOOTH WITH WARMING SPICES, SERVED WITH TOASTED SEEDS AND GLUTEN-FREE BREAD ON REQUEST

SMOKED SALMON ROULADE (NGCI)
CREAM CHEESE, DILL & LEMON WRAPPED IN SMOKED SALMON, WITH PEA SHOOTS & MICRO HERB SALAD

CRISPY CAMEMBERT BITES (V)
GOLDEN FRIED, SERVED WITH CRANBERRY COMPOTE & BABY LEAF SALAD

BEETROOT & ORANGE TARTARE (VG, NGCI)
A ZINGY, VIBRANT DISH WITH A HORSERADISH CASHEW CREAM AND PICKLED SHALLOTS

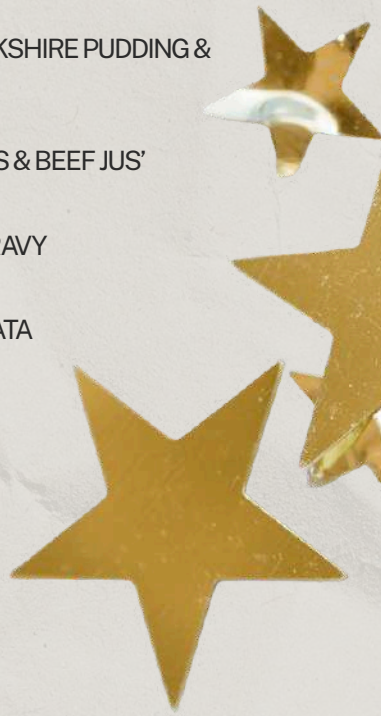
MAIN COURSE

TRADITIONAL ROAST TURKEY (NGCI AVAILABLE)
WITH ROAST POTATOES, SAGE & ONION STUFFING, PIGS IN BLANKETS, SEASONAL VEG, YORKSHIRE PUDDING & GRAVY

BRAISED BEEF SHORT RIB (NGCI)
SLOW-COOKED IN RED WINE, SERVED WITH HORSERADISH MASH, HERITAGE CARROTS & BEEF JUS'

MUSHROOM, CHESTNUT & CRANBERRY WELLINGTON (VG)
WITH GARLIC ROASTIES, GREENS, VEGAN STUFFING & RICH PLANT-BASED GRAVY

PAN-ROASTED SEA BASS (NGCI)
ON A BED OF FENNEL, SAFFRON & CITRUS RISOTTO, TOPPED WITH GREMOLATA



DESSERT

CLASSIC CHRISTMAS PUDDING (V, GF AVAILABLE)
WITH BRANDY SAUCE OR VEGAN CUSTARD

SALTED CARAMEL CHOCOLATE TORTE (V)
RICH & INDULGENT, WITH CLOTTED CREAM OR VEGAN VANILLA ICE CREAM

CLEMENTINE & PROSECCO CHEESECAKE (V)
ON A GINGER BISCUIT BASE WITH WINTER BERRY COMPOTE

POACHED PEAR IN MULLED WINE (VG, GF)
SERVED WITH A SPICED SYRUP AND VEGAN VANILLA GELATO

INCLUDES A FESTIVE CRACKER PER GUEST
ADD A GLASS OF MULLED WINE ON ARRIVAL - £8 PER GUEST

PLEASE INFORM THE TEAM IF YOU HAVE AN ALLERGY OR INTOLERANCE, OR HAVE ANY QUERIES ABOUT OUR MENU. A 12.5% SERVICE CHARGE WILL BE APPLIED TO ALL FOOD ORDERS.

CHRISTMAS BUFFET

£24.95 PER GUEST
MINIMUM 30 GUESTS

SAVOURY SELECTION

PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE (NGCI)
MINI YORKSHIRE PUDDINGS WITH ROAST BEEF & HORSERADISH CREAM
VEGAN STUFFING BALLS WITH CRANBERRY GLAZE (VG)
SWEET POTATO FALAFEL WITH HARISSA MAYO (VG, NGCI)
MUSHROOM & CHESTNUT PARCELS (VG)
BLUE CHEESE CHICKEN WINGS (NGCI)
VEGETARIAN SAMOSAS (V)

SWEET TREATS

MINI CHRISTMAS PUDDING WITH BRANDY CREAM (V)
CHOCOLATE & SALTED CARAMEL BROWNIE BITES (NGCI, V)
FRESH FRUIT SKEWERS WITH CINNAMON SYRUP (VG, NGCI)



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CHEERS TO THAT!



WELCOME DRINKS

SPARKLING RECEPTION **£7**
CHOOSE EITHER PROSECCO OR A LAINE PINT

WINE & SPARKLING

3 BOTTLES OF HOUSE PROSECCO **£105**
3 BOTTLES OF HOUSE WINE **£80**
3 BOTTLES PREMIUM WINE **£105**

BEER & CIDER

PERONI GLUTEN FREE 15 BOTTLES **£80**
SOL 15 BOTTLES **£80**
OLD MOUT 15 BOTTLES **£90**
ALCOHOL FREE BEER 15 BOTTLES **£50**

TOKENS

HOUSE DRINKS TOKEN **£8**
PREMIUM DRINKS TOKEN **£12**

HOUSE DRINKS TOKENS CAN BE EXCHANGED FOR ANY HOUSE DRINKS INCLUDING LAINE BEERS, WHITE, RED AND ROSE WINES, PROSECCO, SINGLE SPIRITS AND MIXER, AND ALL SOFT/ LOW & NO BEVERAGES TOO. PREMIUM TOKENS CAN BE EXCHANGED FOR ANY SERVE . ***MON-FRI ONLY***