

Christmas Party Night Menu 2025

Starters

Spiced Parsnip Soup (PB,N)

Chestnuts, sage oil

Ham Hock Pressing (M,Mu,Su)

Beetroot, prune purée, yoghurt dressing

Beetroot Gravadlax (F,G,Mu,Su)

Lemon ricotta, sourdough croutons, tarragon potato salad

Main Courses

Roasted Turkey Crown (G,Ce,M,Su,N)

Herb & apricot stuffing, pigs in blankets, savoy cabbage, roasted chestnuts, seasonal vegetables, cocotte potatoes, turkey jus

Fillet of Cod (F,M)

Pancetta, crushed herb potatoes, spinach, dill butter sauce

Miso & Maple Glazed Tofu (So)

Roasted roots, baby spinach, spiced coconut yoghurt

Desserts

Vanilla Creme Brûlée (G,E,M)

Plum compote, clotted cream ice cream

Chocolate & Orange Tart (G,N,PB)

Vanilla Chantilly, roasted hazelnut crumb

Christmas Pudding (G,E,M)

Brandy anglaise, cinnamon pastry

Coffee & Mince Pies (E,G,M,N,Su)



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free

The menu and allergens are subject to change.