



M CHRISTMAS PARTY MENU



2 COURSES £49.00 PER PERSON | 3 COURSES £65.00 PER PERSON

*Vegetarian, Vegan options and other dietary requirements available on request
Price is inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

STARTER

Grilled scallops

With saffron aioli, chilli chorizo and pea compôte

Little cull chicken and duck terrine

With red onion relish and toasted brioche

Smoked salmon tartar

With lemon crème fraiche, capers, dill, red onion and melba toast

Portobello mushrooms

With roast peppers, sundried tomato, basil oil and balsamic reduction

Beetroot carpaccio

With mustard dressing and arugula leaves (*vegan*)

MAIN COURSE

Roast Norfolk turkey

Steamed sprouts, carrots, roast potatoes, sage and onion stuffing, pigs in blankets, cranberry sauce, turkey gravy

Grilled ribeye steak

Wok tossed bell peppers, red onion, cherry tomato, fondant potato and red wine sauce

Parmesan crusted baked salmon

With savoy cabbage, polenta cake and sundried pesto

Lentil and vegetable nut roast

Roast potatoes, carrots, sprouts, smoked tomato and basil sauce (*vegan*)

Wild mushrooms and squash ragout

Crispy kale, pea and mint couscous

Supplements £6.50

Grilled asparagus | Sautéed spinach | Tenderstem broccoli | Jersey royal new potatoes | Rocket and parmesan salad

DESSERTS

Christmas pudding

Brandy custard, plum jam

Irish cream cheesecake

Raspberry coulis

Toffee crunch pie

Honeycomb and caramel drizzle

Chocolate and passionfruit tart (Vegan, GF)

Selection of Artisan British cheeses

Figs and pear chutney and cracker