



CHRISTMAS BANQUETING MENU

STARTERS

- Chancre crab, smoked salmon, blood orange, coriander
- Slow cooked pork belly, carrot puree, pickled daikon, coriander
- Terrine of smoked chicken, cauliflower, grapes, truffle
- Smoked mackerel, apple, beetroot, horseradish



MAINS

- Traditional roast turkey, roast parsnips, carrots and brussels sprouts
- Slow cooked lamb shank tagine style, mash, green beans
- Fillet of bass, parsley mash, asparagus, white wine cream sauce
- Roast cod, herb crust, black olive potatoes, red wine jus



DESSERTS

- Orange and cranberry Christmas pudding, cinnamon custard, clotted cream ice cream
- Liquid chocolate tart, cherry ice cream, white chocolate
- Apple and blackberry Eton mess
- Crème brûlée, plum mille feuille
- A selection of cheese and biscuits

FOLLOWED BY

- Tea, coffee and petit fours

£39.50* PER PERSON

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

*Price is inclusive of GST

