



Christmas Party Menu

2 courses £23.50 - 3 courses £28.50

£2 cheese supplement

roasted pumpkin, carrot & thyme soup (V) (GF)

salmon and prawn fishcakes, hollandaise sauce, dressed rocket

chicken, leek and chorizo terrine, tomato chutney, ciabatta toast (GF)

baked flat mushroom, goats cheese, beetroot and walnut salad (V) (GF)

roasted parsnip, puy lentil, red onion, sunblushed tomato salad, Dijon vinaigrette (VG) (GF)

~

roast essex turkey breast, sage, orange & chestnut stuffing, pigs in blankets, roast potatoes,
roasted carrots & parsnips, brussel sprouts, roast gravy (GF)

roast sirloin of beef (served pink) roast potatoes, roasted carrots & parsnips, brussel sprouts,
yorkshire pudding, roast gravy (GF)

nut roast, roast potatoes, roasted carrots and parsnips, Brussel sprouts, vegetarian gravy (VG)

pan roasted pork tenderloin, celeriac purée, buttered kale, parmentier potatoes, red wine jus (GF)

grilled supreme of cod, creamed potatoes, fine beans, white wine and mussel cream (GF)

aubergine and chick pea curry, steamed rice, cucumber and mint raita, poppadum (V) (GF)

~

homemade christmas pudding, brandy custard

lemon & cranberry posset, homemade shortbread (GF)

chocolate marquise, salted caramel, vanilla ice cream, toasted hazelnuts (GF)

trio of british cheeses, water biscuits, grapes, quince jelly, fig** (GF)

pear tarte tatin, toasted nuts, vegan ice cream (VG)

~

free trade coffee & truffles



