



## Christmas Party Menu 2019

2 courses £25 - 3 courses £30

\*\*£2 cheese supplement\*\*

leek & potato soup, crème fraiche (GF) (V)

duck liver pate, cumberland jelly, toasted sourdough

beetroot cured salmon, shallot & caper relish, rocket (GF)

deep fried goat's cheese, pomegranate, orange and toasted hazelnut salad (V)

red wine poached pear, roasted squash, pinenut & caramelized red onion salad (VG) (GF)

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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) (DF)

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

grilled seabass fillet, crushed new potatoes, fine green beans, white wine and prawn cream (GF)

slow cooked venison & pancetta puff pastry pie, creamed mash potato, cavolo nero, red wine jus  
puy lentil, butterbean and roasted sweet potato curry, steamed rice,  
cucumber raita, poppadom (GF) (VG)

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homemade christmas pudding, brandy custard (GF) (VG)

rich chocolate torte, butterscotch ice cream

lemon & cranberry parfait, poppy seed tuille, lemoncello jelly

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

vegan tiffin & vanilla ice cream (VG)

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fairtrade coffee & biscuits



(V) vegetarian (VG) can be done Vegan (GF) can be done gluten free

please inform us of dietary requirements when ordering - we cannot guarantee that dishes do not contain nuts or bones

