



Christmas Party Menu 2021

2 courses £27 - 3 courses £32

£2 cheese supplement

curried parsnip soup gf df vegan

chicken, chorizo & baby leek terrine, house chutney, land cress, toasted ciabatta

baked field mushroom topped with grilled goats cheese, beetroot, artichoke & walnut salad (v)

smoked salmon, horseradish and chive tart, mixed radish & rocket salad

puy lentil, roasted carrot, roasted fig & crushed hazelnut salad (vegan)

roast essex turkey, orange sage & chestnut stuffing, honey roasted carrots & parsnips,
roast potatoes, brussel sprouts, roast gravy, cranberry sauce

vegetarian nut roast, honey roasted carrots & parsnips, roast potatoes, brussel sprouts,
vegetarian roast gravy (v)

slow cooked venison, smoked bacon & baby onion puff pastry pie, roasted new potatoes,
fine green beans, red wine jus

grilled seabass, creamed potatoes, tenderstem broccoli, cockle & chive cream gf

creamed leek, spinach, potato, camembert & parmesan gratin, tenderstem broccoli, side salad (v)

caramelised red onion & fig tart tatin, sun blushed tomato, pine nut & land cress salad, chips (vegan)

christmas pudding, brandy custard, red currents

chocolate marquise, butterscotch ice cream, salted caramel sauce, hazelnut crumb gf

boozy berry eton mess gf

mulled wine poached pear, vegan vanilla ice cream, hazelnut crumb (vegan)

Trio of british cheese, quince jelly, house chutney, water biscuits, grapes

fairtrade coffee



(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

