



# Festive Menu

£25.00 per guest for 3 courses

£30.00 per guest with Rosé Prosecco arrival drink\*

£35.00 per guest with Moët & Chandon Champagne arrival drink\*

## TO START

Butternut squash & sage soup (vg) (gf)  
toasted buckwheat

Pressed ham hock & leek terrine  
pea purée, crispy toasts

Poached salmon (gf)  
new potato & sour cream, golden beetroot

Shaved chicken salad  
Caesar dressing, croutons, radish, toasted hazelnuts

## TO FOLLOW

Roast chicken  
lemon & thyme seasoning, pigs in blanket

Slow braised daube of beef  
caramelised shallots, wild mushrooms, creamed potato

Butter cod loin  
gremolata crumbs, baby potatoes, creamed greens

Slow baked celeriac (vg) (gf)  
braised puy lentils, crispy spiced cauliflower, grilled tofu

## TO FINISH

Christmas pudding  
Judes brandy butter ice cream

Dark chocolate terrine  
butter shortbread, vanilla sauce

Lemon brûlée tart  
meringue, berry Anglaise

Local cheddar & blue cheese  
oat biscuits

(vg) Suitable for vegan (gf) Gluten free

\*One 125ml glass arrival drink per guest

### MAKE IT EXTRA SPECIAL

Ask your Memory Maker  
about our private  
dining experiences