FESTIVE PARTY MENU

STARTERS

For the whole table to share...

Venison Scotch Eggs, Smoked Mackerel Pate, Pumpkin Humus, 'Salt Pig' Charcuterie, Wild Mushroom Pate, Freshly Baked Breads

MAINS

Choose 2 options...

Roast Balsall Common Turkey

Turkey Leg Croquettes, Cranberry & Chestnut Stuffing, Pigs in Blankets

Slow Cooked Shoulder of Roe Deer

Wrapped in Smoked Bacon with Apple, Honey & Mustard Glaze

Stuffed Whole Market Fish

Salcombe Crab & Fennel

Wild Mushroom & Celeriac Wellington (Ve)

Truffle & Chestnuts

All served with Roast Potatoes & Seasonal Vegetables

DESSERTS

Choose 2 options...

Traditional Christmas Pudding

Brandy & Vanilla Custard, Griottine Cherries

Trifle of Caramelised White Chocolate, Clementine & Gingerbread

Chocolate & Hazelnut Praline Yule Log (Ve)

CHEESE

£15 per person supplement.

Port Soaked Colston Basset

Truffle Honey, Poached Pear, Walnut & Raisin Bread & Homemade Crackers

Filtered still or sparkling water served with our compliments
Please advise if you have any allergies
A 10% discretionary gratuity will be added to your bill. This is shared equally amongst all colleagues