



Festive Dining

Starter

Creamy Celeriac & Apple Soup (v/vg)
celeriac crisps, truffle oil

Caramelised Figs (v)
Stilton mousse, walnut, balsamic, quince chutney

Creamy Chicken & Duck Liver Pâté
toasted brioche, spiced pear chutney, cranberry purée

Main Course

Loch Duart Salmon Steak
broccoli purée, crushed potato with haddock, sour cream

Free Range Turkey Roulade
sage and onion mousse, confit leg croquette, roasted potatoes, chestnut purée, buttered brussel sprouts, cranberry

Roast Aubergine (vg)
tomato and pepper compote, spiced chickpea, couscous, tapioca crisp

Linguini Pasta (v)
wild mushrooms, parmesan

Dessert

Rich Traditional Christmas Pudding
nuts, dried fruits, vanilla custard

Chocolate Delice
hazelnut sauce, fresh berries

Paxton & Whitfield Cheese Selection*
quince jelly, savoury crackers

Tea & Coffee Mince Pie

Includes

Half a bottle of house wine per person, Christmas party novelties and festive decorations

Available:

19th November until 21st December: Monday to Friday 12:00pm - 2:30pm
Friday, Saturday & Sunday 5:00pm - 9:30pm

£29.00 PER PERSON
£12.00 PER CHILD U12

*Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill.*

*Menu above is a sample menu and subject to change, please contact events for updates.
Maximum of 10 people. Please refer to Christmas Party nights for bookings over 10 people.*

**£5 supplement per person. (v) Vegetarian, (vg) Vegan*