festive Junch

# 2025

Bookings for Minimum of 20 people per group

 $\pounds 27$  for 2 course

 $\pounds 32$  for 3 course

£10 per person deposit & must be paid in full by 3rd November 2025.

## STARTER

**LEEK & POTATO SOUP** (V) garlic & herb croutons | bread roll

**CHICKEN LIVER & BRANDY PARFAIT** autumn fruit chutney | mini oatcakes

**ROAST BEETROOT** (V) pickled candy beets | whipped goats cheese | candied walnuts

## MAIN

#### LOCH DUART SALMON

champ potato | braised fennel | orange beurre blanc sauce

#### **BEER BRAISED DAUBE OF BEEF**

caramelised onion mash | parsnip puree | tenderstem broccoli | red wine jus

#### LENTIL & BUTTERNUT SQUASH FILO WELLINGTON (VG)

tomato fondue | roast root vegetables | roast potatoes | brussels sprouts

#### TRADITIONAL ROAST TURKEY

cranberry stuffing | pigs in blankets | cranberry sauce | pan gravy | roast root vegetables | roast potatoes |brussels sprouts

### DESSERT

#### NICKS TRADITIONAL CHRISTMAS PUDDING

brandy custard | brandy snap

**CLEMENTINE CRÈME BRULEE** 

chocolate shortbread

#### APPLE TART (VG)

vanilla ice cream

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.