Festive Function
dinner menu

3 COURSES | £48 PER PERSON

starter

PARSNIP AND ROSEMARY SOUP
finished with curry oil

BARBECUED PULLED PORK BON BON
braised red cabbage, roasted aubergines, tenderstem broccoli, barbecue glaze

FETA AND HERB GNOCCHI
green beans, wild mushrooms, beetroot gel, onion foam

ESCABECHE OF SEA FISH
carrots, peppers, shallots in a white wine and saffron broth

main

ROAST DEVONSHIRE TURKEY
apricot and thyme stuffing, cranberry compote, roast gravy, roast potatoes, seasonal vegetables

SLOW COOKED RUMP AND SHOULDER OF LAMB
creamed white cabbage, fondant potato, carrot stew, caramelised shallot, rosemary jus

PAVE OF SEABASS
braised kale, herb mash, rosemary jus, and a mussel, leek and saffron fricassee

PORTOBELLO MUSHROOM AND SPINACH PITHIVIER
herb mash, seasonal vegetables, port reduction sauce

dessert

CHRISTMAS PUDDING
brandy sauce, clotted cream

ASSIETTE OF BELGIAN CHOCOLATE
white chocolate mousse, dark chocolate nemesis, caramelised
white chocolate cremeux, chocolate sorbet

EGG CUSTARD TART
port and basil braised plums, cinnamon ice cream

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

The following Christmas festive menu has been created by our chef and are designed for numbers of between 10 and 60. We can cater for up to 110, but please ask for more details if your group size is over 60. Prices include 3-courses, private room hire and VAT. We provide a bud vase and crackers per table. For larger groups we can usually provide a separate room for pre-lunch drinks at no extra charge. Depending on size of booking a non-refundable deposit of £200.00 is required. Final numbers and menu choices are required at least 10 days before-hand and payment is due on departure