

Christmas Party Menu

Two courses for **£27.95** or Three Courses for **£30.00**

Starters

Spiced Squash Soup

Fresh homemade soup served with a chunk of crusty bread.

Chicken Liver Parfait

Red onion and cranberry chutney with toast.

Smoked Salmon

Toasted rye-bread, dill and chive crème fraîche, pickled beetroot.

Main Course

Rolled Turkey Breast

Fondant potatoes, honey roasted carrots, Madeira sauce.

Pan-fried Salmon Fillet

Ginger and lime cream, wild mushrooms.

Spicy Pork Tenderloin

Butternut squash puree, creamed leeks and red pesto.

Winter Inspired Nut Roast Ratatouille

Balsamic roasted tomatoes, charred red pepper.

Dessert

Christmas Pudding

Brandy cream, cranberry compote.

Sticky Toffee Pudding

Salted caramel sauce, vanilla ice cream.

Mini Cheese Board

A selection of locally sourced cheeses.

Chocolate Brownie Mess

A chocolatey twist on the iconic Eaton Mess.

If you have any dietary requirements please specify this at booking. We can cater for all dietary requirements ahead of the event, however, changes cannot be guaranteed to menu choices on the day.