



2025

CHRISTMAS PARTY MENU



TO START

SMOKED SALMON & PRAWN COCKTAIL (GF Option)

BUTTERNUT SQUASH & SAGE SOUP
(V) (VG) (GF Option)

BEETROOT CARPACCIO

Served With Goats Cheese & Toasted Walnuts (V) (GF Option)

SEARED VENISON

Served With an Apple & Sprout Slaw with Horseradish Crème Fraîche

OYSTERS

Served With Apple & Horseradish Dressing

MAINS

TRADITIONAL ROAST TURKEY

Served With Roast Potatoes, Roasted Root Vegetables, Yorkshire Pudding, Pigs in Blankets, Stuffing, Buttered Brussel Sprouts & Homemade Gravy

PAN ROASTED DUCK BREAST

Served With Dauphinoise Potatoes, Orange Glaze, Tenderstem Broccoli & Fine Green Beans

PAN COOKED HALIBUT

Served With Brown Caper Butter, Roasted New Potatoes, Samphire & Tenderstem Broccoli

VEGAN NUT ROAST

TOPPED WITH CANDIED NUTS & CRANBERRIES

Served With Mash Potatoes, Candied Root Vegetables, Brussel Sprouts & Vegan Gravy (V) (VG)

BEEF FILLET

WITH PROSCIUTTO & HORSERADISH

Served With Creamed Potatoes, Red Wine Jus & Tenderstem Broccoli

(V) - Vegan (VG) - Vegetarian (GF) - Gluten Free





