

CHRISTMAS PARTY NIGHTS THREE-COURSE MENU

STARTERS

Haggis Bon Bons

Crispy golden haggis bon bons with a rich whisky cream sauce and parmesan tuile.

Celeriac & Apple Soup VE, GF*

With toasted sourdough.

Prawn & Avocado Tian GF

Compressed avocado, citrus-dressed prawns, pickled cucumber ribbon and micro herbs.

MAINS

Pan-Fried Hake Fillet

Parmentier potatoes, braised leek, sea vegetables, curry velouté.

Slow-Braised Beef Brisket GF

Potato fondant, glazed heritage carrot, cavolo nero and red wine jus.

Chicken Supreme GF

Duck fat-roasted potatoes, buttered Brussels sprouts, crispy smoked bacon lardons and crispy chicken skin, with red wine jus and herb oil.

Roasted Celeriac Steak VE, GF

Wild mushroom ragout, cavolo nero, mushroom and thyme jus.

DESSERTS

Eggnog Cheesecake

Ginger crumb, eggnog cheesecake, macerated fruits and winter berry gel.

Sticky Toffee Pudding Brûlée

Date sponge, toffee sauce, caramelised sugar crust and vanilla ice cream.

Winter Fruit Panna Cotta VE, GF

Coconut panna cotta, winter berry gel, spiced cranberry glaze, almond brittle and apple sorbet.



Please inform us of any allergies or dietary requirements before placing your order.

V - Vegetarian | **VE** - Vegan | **DF** - Dairy Free | **N** - Nuts | **GF** - Gluten Free | **GF***, **DF*** - Available on request.

Though our suppliers and chefs take great care to remove all bones from our boneless items, there remains a small chance that some may be present. Please exercise caution while eating.

CHRISTMAS PARTY NIGHTS BUFFET MENU

Charcuterie Selection GF

Salami, Coppa, Parma Ham, Chorizo
Served with chutney and olives.

Cheese Board

Cheddar, Brie & Blue Cheese served with crackers, grapes and celery.

Bread Selection

Brioche, Sourdough, Focaccia & Breadsticks
Served with butter.

Salad Bar

Pasta Salad V, Mixed Lettuce VE, GF, DF, Caesar Salad V, Potato Salad V, Coleslaw V

Seafood & Cold Station

Classic Prawn Cocktail

Prawn cocktail with Marie Rose sauce, lettuce and lemon.

Smoked Salmon Blinis

Smoked salmon, dill crème fraîche.

Pickled Beetroot Rose, Tahini & Coconut Mousse GF

Eggs Florentine V

Toasted sourdough, poached free-range egg, wilted spinach and hollandaise sauce.

Hot Buffet Selection

Roast Beef

Mini Yorkshire puddings and horseradish.

Honey-glazed Gammon Skewers

Served with wholegrain mustard.

Mini Turkey Sliders

Sage stuffing and cranberry sauce.

Condiments & Dips

Hummus, Cranberry Sauce, Chutney, Piccalilli, Mustard Selection

Dessert Selection

Sticky Toffee Pudding with Toffee Sauce, Fresh Fruit Salad, Christmas Pudding with Brandy Sauce



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