



FESTIVE PARTY MENU

2 COURSES £29 OR - 3 COURSES £35

FOR THE TABLE

House Focaccia, Olive Oil & Balsamic

STARTERS

Tomato Bruschetta, Pickled Onion, Pesto Sauce, Toasted Bread, & Balsamic
Mushrooms Crostini, Melted Mozzarella Cheese, Balsamic Glaze, & Porcini Powder
Crispy Calamari, Confit Garlic Aioli Dipping Sauce, & Lemon
Breaded Whitebait, Tartare Sauce, & Lemon
Steamed Mussels, Garlic Butter Peri-Peri Sauce, & Toasted Bread
Caesar's Classic Prawn Cocktail
Pork Scotch Egg, Mustard Mayo, Pickled Onion, & Bacon Crumbs

MAINS

Vegan Cauliflower Steak, Crushed Peas, Balsamic Glaze, Toasted Cashew Nut
Brie And Cranberry Pizza, Spinach, Tomato Sauce, Mozzarella, & Oregano
Pan-Roasted Cornish Seabass Fillet, Creamy Pesto Sauce, Lemon
Seafood Gratin, Haddock, Prawn, Salmon, Spinach, Herb Parmesan Crumbs
Prawn Tagliatelle, Sriracha Garlic Butter Sauce, Parsley
Traditional Roasted Turkey With All The Trimmings
Braised Pork Belly, Crackling, Pickled Onion, Pork Jus
Crispy Chicken Burger, Tomato, Lettuce, Brie, Cranberry Sauce, French Fries
All Served With: Garlic Thyme Rosemary Potatoes, Glazed Carrots, Brussels Sprouts, & Chestnut

PUDDINGS

Vanilla Crème Brulee, Fruits & Shortbread
Vegan Coconut Panna Cotta, Mango & Passion Fruit, Coconut Snow
Chocolate Brownie, Fruits, And Vanilla Ice Cream
Traditional Christmas Pudding, Custard
Selection Of Ice Cream And Sorbets, Shortbread Crumble

