



JOINERS PARTY

£69 PER HEAD

STARTERS

Herb Stepped Heritage Beets, Rocket, Microgreens & Burrata

Heritage beetroot, baby leaves, candied walnuts, orange segments, pomegranate & aged balsamic glaze (D, G)

Winter Vegetable Soup

A creamy mix of seasonal vegetables, topped with truffle spinach and herbed ciabatta croutons (C, D, G) (Option VG/G Available)

MAIN COURSES

Honey Mustard Marinated Stuffed Turkey

Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding, Pigs in Blankets and gravy (C, D, G, M)

Pan Seared Seabass

Dauphinoise, honey mustard roasted carrots and parsnips, caviar and saffron butter sauce (D, E, F, M)

Courgette, Peas, Spinach & Red Pepper Wellington

Truffle potato puree, caramelised onion, tender stem broccoli, buttered vegetables Basil Tomato Sauce (G) (Option VG Available)

DESSERTS

Traditional Christmas Plum Pudding

A festive classic, served with indulgent homemade brandy sauce (D, N)(GF Available)

Rhubarb & Ginger Cheesecake (Vegan & Gluten-Free)

A tangy rhubarb and ginger cheesecake, paired with triple chocolate ice cream and a blueberry coulis.

To End

Freshly brewed coffee, mince pies, and refreshing mints to conclude the perfect evening.

