



PRIVATE PARTY MENU

FROM £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)

Duck & Orange Pâté

Rich duck pâté with a zesty orange twist, served with red onion marmalade, baby mixed leaves, and crispy Melba toast (D, N) (Option G Available)

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 Turkey Bronze

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

Herb Crusted Beef Silverside Roast

Tender Slow-cooked beef in Madeira jus, with Yorkshire pudding, veggies, and herb potatoes (C, D, G, M)

Baked Scottish Salmon

Oven-baked salmon, creamy Potato mash, long stem broccoli, buttered vegetables with Creamy Caper & Saffron Sauce (D, G, 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.

Chocolate and Orange tart

Fresh berries and Belgium chocolate crumble (N)

To End

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

