

# BAR & KITCHEN CHRISTMAS

## FESTIVE SET MENU

### START THE PARTY RIGHT

Mulled Wine |4.5|  
Mulled Cider |4.5|  
Glass of Fizz |6.5|  
Elderflower & Blackberry Spritz |9|  
Peach Bellini |7.5|

Drinks Packages Available On Request

### FESTIVE 3 COURSE MENU

3 Course Dinner With Arrival Fizz |35|

#### STARTERS

Ham hock and pistachio terrine with caramelised pear chutney  
Venison haunch with pearl barley and roasted garlic  
Smoked salmon, caper and dill crème fraiche tian  
Crispy whitebait with truffled mayo  
Taleggio, walnut and mushroom tartlet (v)  
Goats cheese, chestnut and squash salad with parsley oil (v)

#### MAIN EVENT

Braised blade of beef, anna potatoes and seasonal greens.  
Rosemary and cranberry stuffed turkey crown with roasted salsify and kale.  
Celeriac and sweet potato wellington, chickpeas and greens (v)  
Wild mushroom & Leek nut roast with roasted veg and wholegrain mustard cream (v)  
brace and browns beef burger, smoked applewood cheese and dirty chips  
Seabass fillets, chantaney carrots, beetroot and rocket

#### SWEET TREATS

Spiced pear and almond cake with morello cherry ice cream  
Dark chocolate mousse berries and honeycomb  
Cheese board with membrillo and crackers  
Strawberry buttermilk panna cotta with hazelnut crumb

## FESTIVE BANQUET MENU

### NOT YOUR USUAL CHRISTMAS BUFFET

#### BANQUET |22.5|

#### BANQUET WITH FIZZ ON ARRIVAL |27|

The banquet will start with a selection of festive bites. These will come to the table upon arrival or for large groups be brought out for guests to graze and mingle before the main banquet.

Please select 6 dishes from the savoury selection, the banquet will end with a mini selection of sweet treats.

### TO GRAZE OVER

Red lentil dhal, beetroot yoghurt, Homemade tortilla chips (v)

Aubergine and butternut filo parcel with sweet chilli sauce (v)

Smoked Salmon with Caper & Dill Creme fraiche

### MAIN BANQUET

Ham hock and pistachio terrine with caramelised pear chutney  
Maple glazed chicken wings with pickled red cabbage  
Beef and smoked applewood slider  
Seared squid with braised fennel  
Goats cheese, chestnut and squash salad with parsley oil (v)  
Taleggio, walnut and mushroom tartlet (v)  
Crispy whitebait with truffled mayo  
Sprouts, leeks, pancetta and chestnuts (v\*\*\*)  
Hand cut Chips (v)  
Maple glazed chantaney carrots (v)

### SWEET TREATS

Selection of Festive treats

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, \* = can be altered to be suitable