

CHRISTMAS PARTY MENU £35

STARTERS

Chicken Liver Parfait

Thyme & Sea Salt Hobnobs, Onion Chutney

Baked Parsnip & Honey Soup

Grilled Sourdough *V*

Atlantic Prawn & Crayfish Cocktail

Sriracha Mayonnaise, Little Gems, Apple

Roasted Butternut Squash & Grilled Halloumi

Crispy Chickpeas, Sundried Tomatoes, Spinach *PB*

Salad of Crispy Duck & Toasted Sesame

Spring Onions, Radishes, Pomegranate

MAINS

Roast Usk Vale Turkey

Bacon Wrapped Chipolata, Apricot & Chestnut Stuffing, Bread Sauce, Glazed Winter Vegetables, Brussels Sprouts, Thyme & Duck Fat Roast Potatoes

Wild Mushroom & Chestnut Risotto

Shaved Truffle, Artichoke Crisps *PB*

Roasted Seabream & Curried Cauliflower

Tarka Dal, Coriander, Crispy Capers

Roast Gressingham Duck Breast

Bacon & White Bean Cassoulet, Buttered Kale

Grilled Hampshire Rib Eye Steak

Thrice Cooked Chips & Peppercorn Sauce

(£5 Surcharge)

PUDDINGS

Black Cab Christmas Pudding

Brandy Butter Ice Cream

Coconut Panna Cotta

Charred Pineapple, Raspberries, Honeycomb *PB*

Dark Chocolate Delice

Crème Fraîche & Caramelised Pecan Nuts

Artisan Cheeses

Fig Chutney, Grapes & Gluten-Free Biscuits

(£3 Surcharge)

Salted Caramel & Prune Tart

Crème Fraîche & Caramelised Pecan Nuts

Mince Pies, Teas & Coffees

OPTIONAL SERVICE CHARGE 12.5%

If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens.

(*V*) vegetarian (*PB*) plant-based