



# PARTY FEAST



## To Start

### Hand Cut Smoked Salmon

dill crème fraiche, pickled cucumbers, rye crisps

### Country Game & Pistachio Terrine

cumberland sauce, balsamic onions, sourdough

### Roasted Celeriac & Thyme Soup

apple, hazelnuts, chive oil



## The Main Event

### Traditional Roasted Turkey Breast

pigs in blankets, sprouts & chestnuts, pomme fondant

### Pan Fried Seabream

winter vegetable cassoulet, parsnip crisps, curry oil

### Mushroom Chestnut Thyme Pithivier

Squash puree, kale, Maderia caramel



## Pudding

### Signet Christmas Pudding

brandy cream

### Winter Fruit Eaton Mess

nutmeg chantilly, meringue

### Pineapple Ravioli

coffee poached pineapple, coconut



### British Cheese Selection for Table

Quince jelly, crackers

£14 per person



Tea, Coffee & Mini Mince Pies



Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.  
We are happy to provide you with any allergen information you need.  Vegan.