

WHY NOT MAKE A NIGHT OF IT?

Bed & Breakfast from £259.00pp

Call +44 (0) 1727 750 466 for more information.

Party Menu

Starters

Warm croquette of Gressingham duck
pickled red slaw, celeriac puree,
thyme sauce

Juniper-lime cured salmon, heritage beetroots,
lemon emulsion, keta caviar, juniper beetroot jus

Winter mushroom salad, miso marinade,
pickled onions, chestnut purée, watercress,
pine nut dressing (ve)

Mains

Roast traditional bronze turkey, cranberry
and orange stuffing, roast potatoes,
roast root vegetables, Brussels sprouts,
pigs in blankets, roast gravy

Cornish cod, caramelised cauliflower,
leek hearts and light curry spices

Plant based cumin lamb filo parcels,
grilled aubergine, romesco sauce (ve)

Desserts

Traditional Christmas pudding
brandy sauce

(Gluten free & vegan Christmas pudding available on request)

Banoffee pie, chocolate shavings

Vegan almond cake, raspberry sorbet (ve)

Coffee and Mince Pies

