

Christmas a la Carte Menu

3 Course £28

Starters

Roasted celeriac,
chestnut & apple soup  

Stiff Lip IPA cured salmon,
soused cucumber & fennel,
crispy capers 

Braised beef shin croquette,
horseradish crème fraiche

Smoked mackerel pate,
black pepper crostini

Puddings

Bramley apple & cinnamon crumble, brandy custard

Chocolate brownie, vanilla ice cream 

Stilton, Eccles cake & honey

Key:

-  gluten free
-  vegetarian
-  vegan

Mains

Roast English turkey breast,
roast potatoes, parsnips, maple
carrots, creamed sprouts, gravy 

Fillets of seabass, celeriac & leek
chowder, bacon crumb 

Braised feather blade of beef,
smashed root vegetables, pickled
red cabbage 

Mushroom & shallot Bourguignon,
olive oil mash, sautéed Brussel tops 

Christmas Portobello Style

We believe Christmas is about sharing,
and socialising, so we have designed a
menu, that will be served as you would
do at home.

3 courses £24

3 courses with Prosecco
on arrival £28

To Start

A selection of cured meats,
olives, pickles & bread

Selection of cheese,
olives, pickles & bread 

Beetroot Houmous, roasted peppers,
artichokes, olives, pickles & bread 

Main Event

Roast Breast of Turkey,
all the trimmings, lashing of gravy

Roast vegetable Wellington,
seasonal vegetables & veggie gravy  

Puddings

Apple & cinnamon crumble, custard

Christmas pudding, brandy custard 

Christmas Drinks Party Buffet Board

£18.50 per head

Meat

Pigs in Blankets

Hot Pups, mustard & crispy onions

Mini cheeseburgers,
burger sauce & pickle

Pork & cranberry sausage roll

Veg / Vegan

Beetroot Houmous,
Crudites & Flatbread 

Breaded camembert,
spiced mango chutney

Cauliflower popcorn,
green chutney  

Halloumi fries, honey,
pomegranate, mint yoghurt 

Fish

Smoked mackerel pate,
black pepper crostini

Salt & pepper squid, siracha mayo,
pickled chilli 