

Christmas Party Menu 2025

£45 per person

Available for groups of 8 or more guests.

*Please note a deposit of £10 per person is required for 8 or more guests
and a pre-order for groups of 10 or more.*

To Start

Gin and Citrus Cured Chalk Stream Trout and Oak Smoked Salmon Mousse

Caper, shallot and parsley dressing, crisp sourdough crostini and citrus and dill Crème Fraiche

Crisp Confit Creedy Carver Duck Leg Fritter

Celeriac remoulade, pea shoot and pickled red onion salad and red wine reduction

Creamy Roasted Chestnut and Portobello Mushroom Soup

House pickled mushrooms, Keens Cheddar rarebit toast and sourdough croutons

Twice Baked Tunworth Cheese Souffle

Pickled red wine pear, candied walnut, rocket and parmesan salad and rich cheese sauce

Mains

Roasted Norfolk Bronze Turkey Parcel

Stuffed with sausage meat and wrapped in smoked bacon, served with crispy layered duck fat potato terrine, honey roasted root vegetables, creamed savoy cabbage and rich roast gravy

Slow Braised Flaked and Rolled English Lamb Shoulder

Cumin scented caramelised cauliflower puree, slow roasted onion, lamb fat, garlic and rosemary mash potato, roasted tenderstem broccoli and rich rosemary jus

Seaweed Butter Baked Cornish Cod Loin

St Austell Bay mussel and prawn smoked butter cream sauce, crushed new potato, buttered samphire, puffed potato and aged parmesan crumb

Caramelised Onion and Rosary Goat Cheese Puff Pastry Tart

Golden baked butter puff pastry topped with caramelised onions, crumbled Rosary goat cheese with house pickled onions, roasted celeriac, toasted hazelnuts and roasted new potatoes

Dessert

Rich Belgian Chocolate and Orange Crèmeux

Caramelised white chocolate and shortbread crumble, spiced cherry puree and cherry and clotted cream ice cream

Classic Crème Brûlée with Rum-Soaked Golden Raisins

Warm nutmeg shortbread

Vanilla Bean Panna Cotta

Homemade Blackberry and apple compote with crunchy hazelnut and oat granola

Selection of Three English Artisan Cheeses

homemade chutney & biscuits