

Christmas Party Menu 2026

£48 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.*

Starter

Creedy Carver Duck Two Ways

House smoked breast, confit leg terrine served with blackberry, celeriac and watercress

Lightly Curried Cauliflower Soup

Crispy chickpea and onion crumble, Bakeshop bread and artisan butter

Whiskey Cured Loch Duart Salmon

Horseradish and citrus mayonnaise, caper, shallot and gherkin vinaigrette with sourdough
crostini

Twice Baked Tunworth Cheese Souffle

and parmesan salad and rich cheese sauce

Main

Roasted Norfolk Bronze Turkey Parcel

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

Slow Braised Stokes Marsh Farm Beef Blade

Creamy truffled mashed potato, butter braised celeriac, roasted chestnut mushroom, smoked
bacon and onions with rich red wine jus

Pan Fried Fillet of Seabass

English sparkling wine and caviar velouté, seaweed buttered baby new potatoes and tender
stem broccoli

Roasted Mushroom, Celeriac and Caramelized Onion Puff Pastry Pie

Roasted Hispi cabbage, celeriac puree and veggie gravy

Dessert

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and clotted cream ice cream

Rich Belgian Chocolate Mousse

Hazelnut praline, candied orange zest, coco crumb

Classic Vanilla Crème Brulee

Lemon and almond shortbread

Selection of Three English Artisan Cheeses

homemade chutney & biscuits

All of our dishes are made on the Premises and may contain allergens not
listed in the dish description. If you have any queries, please ask a staff
member