

# FESTIVE PARTY MENU 2024

3 courses

Adults £36PP / Children £18PP

includes party crackers & mince pies

Friday 15th November – Tuesday 24th December

menu choices required one week before your agreed party date

## Starters

Winter wonderland spiced vegetable soup, topped with vegan crème fraiche and crispy potato puffs,  
paired with artisan seeded sourdough & vegan herb butter **gf vg gf\***

A charm of France with our Ardennes pâté, served with a sweet and tangy sticky fig relish, peppery watercress,  
a warm banqueting roll, and a pat of aromatic herb butter **gf\***

Retro king prawn cocktail, featuring succulent prawns swimming in a tangy marie rose sauce, iceberg lettuce,  
cucumber slices, served with sliced seeded brown bread with a side of creamy butter

Festive mini camembert studded with rosemary & clementines, drizzled with fig chutney,  
served with warm sourdough baguette **v gf\***

Roasted beetroot & goats cheese salad, featuring tender roasted beetroot slices perfectly balanced with  
creamy goats cheese, crunchy toasted walnuts, and a bed of mixed greens tossed in a rich balsamic vinaigrette **v gf**

## Mains

Hand-carved free-range turkey crown is served with a sweet and savoury honey & mustard plough pig in blanket, crispy  
duck fat roast potatoes, and a colourful array of winter vegetables featuring brussel sprouts with chestnuts,  
pork & apple stuffing ball, red cabbage, honey glazed carrots & parsnip, with bread sauce,  
yorkshire pudding, cranberry sauce and a rich gravy **gf\***

Rolled belly of pork, a tender and juicy masterpiece stuffed with chestnut, apple & onion, is served with a sweet and  
savoury honey & mustard plough pig in blanket, crispy duck fat roast potatoes, and a colourful array of winter  
vegetables featuring brussel sprouts with chestnuts, pork & apple stuffing ball, red cabbage,  
honey glazed carrots & parsnip, with bread sauce, yorkshire pudding, cranberry sauce and a rich gravy **gf\***

Plough festive burger with bacon, cranberry sauce, crispy onions, cheese sauce, all served in a seeded maple flavoured  
burger bun, topped with a sweet and savoury honey & mustard plough pig in blanket,  
accompanied with skin on fries, large beer battered onion rings & homemade slaw **gf\***

Turkey hot dog, seasonal classic with pulled turkey, pork chipolata wrapped in bacon, sage & onion stuffing, cranberry  
sauce, french's mustard, crispy fried onions, sweet & sour onion pickles, all in a brioche soft baguette, accompanied  
with skin on fries, large beer battered onion rings & homemade slaw

Flavours of the sea with our maple glazed salmon, served with a trio of complementary accompaniments,  
garlic & rosemary baby hasselback potatoes, wild rice & roasted vegetables, garnished with a sprinkle of fresh parsley

Baked butternut & lentil wellington, a savoury pastry filled with rich flavours, topped with sweet and sticky fig chutney  
and crunchy amaretti crumb, served alongside a handful of curly kale **vg**

## See over for desserts

v Suitable for vegetarians v\* Adaptable for vegetarians vg Suitable for vegans vg\* Adaptable for vegans  
gf Gluten Free gf\* Adaptable for gluten free

Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available, please ask in-house about your dietary requirements. Fish & chicken dishes may contain bones. All weights are approximate uncooked. Menu subject to availability/change. Please note that due to the nature of cooking our deep-fried products, we cannot guarantee they are from cross contamination with other allergens. Wheat and gluten ingredient which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients, there may be a risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer, please ask a member of staff.

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## Desserts

Christmas pudding topped with rum & raisin dairy ice cream & fresh mint **gf vg\***

White chocolate & raspberry parfait with hazelnut brittle & raspberry coulis **v gf**

Cookie dough pudding, baked with a gooey salted caramel sauce,  
topped with vanilla dairy ice cream & lashings of chocolate sauce **v**

Da Bombe! a flavourful hot pudding with a boozy kick of butterscotch & whiskey,  
served with salted caramel dairy ice cream **v**

Lemon curd tart, served with pouring cream **v**

Ice cream & sorbets your choice of three scoops  
Ice cream flavours: vanilla, chocolate chip, strawberry, mint choc chip, honeycomb, or salted caramel **v**

Sorbet flavours: blackcurrant, blood orange, mango, raspberry, cherry & kirsch, coconut,  
lemon, or passionfruit **vg**

Cheeseboard: extra mature cheddar, stilton, brie, celery, grapes, onion chutney, artisan biscuits & port £3 *supplement* **v**

We can adapt some of our dishes to accommodate our vegan & gluten free guests, if so, please do discuss this with us.

A discretionary 12.5% service charge will be added to your bill, which goes directly to the staff.

A deposit of £10PP is required to secure your booking.

Please note that deposits are non-refundable and non-transferable.

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