



# DINNER & PARTIES

£82.50 per person

\*Coffee & Mince pies included

\*\*Glass of Prosecco on arrival

\*\*\* DJ/Disco included

## Starters

Smoked duck, pickle pears, stilton mousse, parsnip cake



Turbot and salmon mousse filo pastry parcel, wilted spinach,  
lobster bisque



Parsnip soup with maple syrup roasted parsnips (V, VG, GF, DF)

## Mains

Roast turkey, pigs in blankets, sage and onion stuffing, served  
with honey glazed parsnips, brussels sprouts, carrots and  
roast potatoes (GF no pigs blanket or stuffing)

Pan seared seabass fillet with fennel and orange fondue,  
fondant potato, red wine beurre blanc (GF)

Vegan pumpkin tart, roasted squash, asparagus, baby veg  
(V, VG, DF)

## Dessert

Christmas pudding, brandy sauce (V, VG no sauce  
,will have GF option

Chocolate ganache and mango tart, mango salsa (V)

Sticky toffee pudding. Toffee bananas, vanilla ice  
cream (V)

