C H R I S T M A S

MENU

PARTY BOOKINGS
£40/ person

Minium 10 people / Max 50
people £10 deposit per person
Pre-order 1 week before booking

HOME
BAR & KITCHEN

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STARTERS

CONFIT CHICKEN TERRINE
Cranberry Chutney and Toasted Bread

SMOKED SALMON TERRINE
Leek Relish and Toasted Bread (gf available)

WINTER SPICED ROAST BUTTERNUT SQUASH SOUP
Garlic Croutons (ve, gf available)

MUSHROOM PATE
Cranberry and Orange and Toasted Bread (ve, gf available)

WELSH RAREBIT WITH HOME ALE
Served with Onion Gravy (v)

MAINS

SLOW-BRAISED BRISKET OF BEEF* (GF)

BUTTER BASTED ROAST TURKEY CROWN* (GF)

HAND-ROLLED PORCHETTA FILLED WITH HOME HERB AND ONION STUFFING*
** All served with Parsnips, Sprouts, Green Cabbage, Carrot Puree, Potatoes and Pigs in Blankets*

VEGAN WELLINGTON WITH LENTILS, LEEK, SWEET POTATO** (VE)
*** Served with Parsnips, Sprouts, Green Cabbage, Carrot Puree and Potatoes*

ROASTED FRESHWATER TROUT (GF)
Served with Garlic and Herb New Potatoes, Samphire, Braised Carrots and Tarragon Cream Sauce

DESSERTS

STICKY TOFFEE PUDDING
Served with custard (v)

MARMALADE BREAD AND BUTTER PUDDING
Served with crème anglaise (v)

DOUBLE CHOCOLATE MOUSSE
Served with cream (v, gf)

CHRISTMAS PUDDING
Served with Brandy Sauce (v, contains alcohol)

VEGAN PEAR AND CHOCOLATE CAKE
Served with Vegan Vanilla Ice Cream (ve)

SORBET AND FRUIT
(ve, gf)

A discretionary service charge of 10% will be added to all bills. Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens. We charge a non-refundable £10 per guest deposit. Pre-order required.