

CHRISTMAS PARTY MENU 2025

2 Courses - £49.50 | 3 Courses - £59.50

COMPLIMENTARY GLASS OF PROSECCO / ELDERFLOWER FIZZ
FOR ALL PARTIES BOOK BEFORE 31ST AUGUST 2025

TO START

BURRATA (V, GF)

Wild Rocket, Marinated Cherry Tomatoes

NORTH ATLANTIC PRAWN COCKTAIL

Classic Cocktail Sauce, Sourdough

GRILLED GOATS CHEESE & MULLED BEETROOT SALAD (V)

Chicory, Watercress, Sherry Vinaigrette

TRADITIONAL OAK SMOKED SALMON (GFO)

Clementine, Honey Dill, Rye Bread

DUCK LIVER PARFAIT

Chutney, Toasted Brioche

ROAST PARSNIP & APPLE SOUP (VG)

Parsnip Crisps

MAIN COURSE

ROASTED TURKEY (GF)

Wrapped in Streaky Bacon, Sage & Onion Stuffing,
Garlic & Thyme Roast Potatoes, Maple Roasted Carrots & Parsnips,
Mulled Wine Braised Red Cabbage,
Brussel Sprouts, Red Wine Jus

FILLET OF SEA BASS (GF)

Sautéed Heritage Potatoes, Red Peppers, Black Olive Tapenade, Salsa Verde

8oz BEEF FILLET STEAK (GF)

£9.50 SUPPLEMENT

Buttered Mash, Maple Roasted Carrots, Mulled Wine Braised Red Cabbage,
Shaved Brussel Sprouts, Red Wine Jus

MAPLE & CINNAMON GLAZED PORK BELLY (GF)

Potato Fondant, Winter Greens, Brandy Jus, Crackling

WOODSTONE ROASTED SALMON (GF)

Potato Fondant, Broccoli, Lemon Beurre Blanc

CLASSIC NUT ROAST (VG, GF)

Brussel Sprouts, Carrots, Parsnips,
Rosemary Potatoes & Vegetable Jus

TO FINISH

CHRISTMAS PUDDING

Vanilla Bean Custard, Brandy Butter

CHOCOLATE TORTE

Chantilly Creme, Blackberries

APPLE & PLUM CRUMBLE

Ginger Ice Cream
(Vegan Option available)

BREAD & BUTTER PUDDING

Pouring Cream

MADAGASCAN CRÈME BRÛLÉE (GF)

SIX

COCKTAILS | WOODSTONE OVEN | ROTISSERIE | PUDDINGS