

SIX

COCKTAILS | WOODSTONE OVEN | ROTISSERIE | PUDDINGS

CHRISTMAS PARTY MENU 2026

2 Courses - £54.00 | 3 Courses - £64.00

TO START

BURRATA

(V, GF)

Pickled Courgettes

NORTH ATLANTIC PRAWN COCKTAIL

(GFO)

Classic Cocktail Sauce, Sourdough

GRILLED GOATS CHEESE & MULLED BEETROOT SALAD

(V, GF)

Chicory, Watercress, Chimichurri

BEETROOT CURED SMOKED SALMON

(GFO)

Clementine, Dill, Rye Bread

SPICED PUMPKIN SOUP

(VGO, GFO)

Cream

HAM HOCK TERRINE

(GFO)

Brioche, Piccalilli Purée

MAIN DISHES

ROASTED TURKEY

(GF)

*Wrapped in Streaky Bacon, Sage & Onion Stuffing,
Roasted Herb Potatoes, Rainbow Carrots, Tenderstem Broccoli,
Brussel Sprouts, Veal Jus*

SALMON

(GF)

Beurre Blanc Sauce, Mash, Tenderstem Broccoli and Rainbow Carrots

8oz BEEF FILLET STEAK

(GF)

£11.50 SUPPLEMENT

*Roasted Herb Potatoes, Tenderstem Broccoli, Rainbow Carrots,
Brussel Sprouts, Veal Jus*

MAPLE & CINNAMON GLAZED PORK BELLY

Mashed Potato, Creamy Spinach and Black Pudding Crumble

SWEET POTATO & PUMPKIN SEED TARTLET

(V, VG)

*Roasted Herb Potatoes, Rainbow Carrots, Tenderstem Broccoli,
Brussel Sprouts, Vegetable Jus*

TO FINISH

CHRISTMAS PUDDING

(GFO)

Brandy Butter

APPLE & PLUM CRUMBLE

(VGO)

Ginger Ice Cream

CHOCOLATE TORTE

Chantilly Creme, Blackberries

CHOCOLATE & COCONUT TART

(VG, GF- Contains Mixed Nuts)

Mango Purée, Coconut Shavings

IRISH CREAM TRIFLE