

Festive Party Menu

Two Courses - £28 Three Courses - £34

Available Thursday and Friday evenings for groups of 8 or more

STARTERS

Celeriac and thyme soup v/vg* | Miller's homemade bread

Seared pigeon breast | smoked mashed potato | sweet & sour baby onions

Treacle cured salmon | watercress | Miller's handmade bread

MAINS

Traditional roast turkey dinner | homemade stuffing | pigs in blankets | seasonal vegetables | cranberry sauce | gravy

Pan-fried guinea fowl | parsnip purée | black pepper mashed potato | bacon & sprouts with jus

Haddock fillet | new potato chorizo salad | wilted spinach

Carrot & coriander cake v/vg* | green beans | lemon butter

DESSERTS

Christmas pudding | brandy sauce

Clementine cheesecake | chocolate crumb | chocolate ganache | Chantilly cream

Handmade mulled wine pannacotta | winter fruits

Malva pudding | dairy free ice cream vg

v - Vegetarian vg - Vegan

vg* - can be made vegan or vegetarian on request