



CHRISTMAS CABARET
PARTIES

THE FESTIVE BANQUET

OVEN-ROASTED LEG AND BREAST OF ORCHARD REARED BRONZE
TURKEY

sage and caramelised onion stuffing, old spot bacon lardons

SLOW BRAISED PULLED SHOULDER OF OUR OWN WELSH BADGER
FACED LAMB

plum tomato, oregano, honey and feta cheese

GRILLED SALMON

dill beurre blanc

ROASTED BELL PEPPER, SQUASH & CAULIFLOWER TIKKA MASALA
THYME AND GARLIC ROASTED NEW POTATOES

HONEY-ROASTED ROOT VEGETABLES AND BRUSSELS SPROUTS
RED CABBAGE WINTER COLESLAW

BUTTERNUT SQUASH AND CUCUMBER TABBOULEH

toasted pumpkin seeds

ARTISAN BREAD ROLLS

unsalted butter, aged balsamic, olive oil

GREEN CHICKEN BREAST CURRY

AUBERGINE PANANG CURRY

VEGETABLE PAD THAI

GARLIC AND SOYA MIXED SEASONAL VEGETABLES

STEAMED JASMINE RICE

TRADITIONAL CHRISTMAS PUDDING

brandy custard

FLOURLESS CHOCOLATE & CLEMENTINE TART

vanilla cream

GLAZED LEMON TART

raspberry & pomegranate sauce

EXOTIC FRESH FRUIT SALAD

ARTISAN CHEESE TOWER

sourdough crackers, grapes, celery

HOME MADE MINCE PIES

This is a sample menu - dishes and prices may vary.

(V) vegetarian | (VG) vegan | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones. Prices include VAT. A discretionary 13.5% service charge will be added to your bill.