

Christmas Party Menu

Starters

Pea & Fennel Soup, Warm Crusty Sourdough VG*

Chicken Liver Parfait, Red Onion Chutney, Brioche Toast GF*

Scottish Smoked Salmon & Cream Cheese Roulade, Melba Toast GF*

Pan Fried Halloumi, Parmesan Crisp, Sweet Chilli Sauce, Pomme Couscous GF*VG*

Traditional Prawn, Crayfish & Avocado Cocktail, Bloody Mary Sauce, Toasted Sourdough GF*

Main Course

Steamed Venison Suet Pudding, Seasonal Vegetables,
Goose Fat Roast Potatoes, Venison Jus

Roasted Sussex Turkey, Pigs in Blankets, Cranberry Stuffing, Pancetta Glazed
Brussel Sprouts, Goose Fat Roast Potatoes & Seasonal Vegetables GF*

Roasted Pumpkin Wedges, Cashew Cream, Feta, Dates Topped with Crispy Kale,
Crushed New Potatoes, Tender-stem Broccoli VG*

Baked Cod Loin Wrapped in Parma Ham With a Herb Crust, Tender-stem Broccoli,
Lemon & Dill Crushed New Potatoes & Salsa Verde GF*

Dessert

Espresso Panna Cotta, Biscotti Ice Cream GF*

Abergavenny Christmas Pudding, Brandy Butter, Custard

Mulled Wine, Poached Pear Segments, Forest Fruits Sorbet GF VG

Chocolate Profiterole's, Whiskey Cream, Drizzled in A Rich Dark Chocolate Sauce

Cheese Board, Grapes, Apple, Chutney, Celery, Toasted Bloomer, Seeded Crackers GF*

Tea & Coffee Included

1st December – 24th December

2 Courses £29 or 3 Courses for £33.50

Pre booking only

£10 per person non-refundable deposit required

Minimum Party of 4 People

Call 01892750233 to book now

An optional 10% service charge will be added to your bill.

If our service does not meet your expectations, we would be happy to remove the service charge from your bill. Thank you.

V = vegetarian dishes GF = Gluten Free VG = Vegan * = can be gluten free with a substitute

All our dishes are made in a kitchen containing nuts, please ask a member of staff if you have any allergies or special dietary requirements.