

FESTIVE BOTTOMLESS *party night*

Mains

TRADITIONAL ROAST TURKEY (GF?)

Served with duck fat potatoes, maple roasted parsnips & carrots, sprouts & winter greens, pig in blanket & rich gravy

FESTIVE CHICKEN BURGER

Panko coated chicken topped with melted Brie, cranberry and topped with a pig in blanket, served with a rich gravy dip, chips & a small house salad

SLOW BRAISED BEEF CHEEK BOURGUIGNON (GF)

Classic French-style with slow cooked beef cheeks, baby onions, smoked bacon and mushrooms, served with greens and a parsley mash

MISO ROASTED AUBERGINE STEAK (GF V VE)

Aubergine steak pan roasted in a miso glaze with maple glazed carrots & parsnips, wilted kale and a Romesco style sauce

Desserts

CHRISTMAS PUDDING (GF?) (V)

Warm Christmas pudding topped with redcurrants and a rich brandy cream

SPICED APPLE & CRANBERRY CRUMBLE (GF V)

Served warm with classic vanilla ice cream

DARK CHOCOLATE & ORANGE TART (V)

With hazelnut praline and orange sorbet

LEMON SORBET (GF V VE)

Topped with fresh raspberries and lemon zest

Cocktails

GINGERBREAD MAN-TINI

Baileys | Smirnoff Vodka | Gingerbread Syrup | Double Cream

MISTLETOE MARGARITA

Silver Tequila | Triple Sec | Lime | Sour Plum & Cherry | Soda

SANTA CLAUS-MOPOLITAN

Smirnoff Vodka | Triple Sec | Lime | Cranberry Juice | Peppermint Syrup

FROSTBITE DAIQUIRI

Bacardi | Blueberry Bols | Blueberry Syrup | Frozen Raspberries

GRINCH SPRITZ

Midori | Malibu | Lime | Soda

Non-Alcoholic Cocktails

HOLLY JOLLY SMASH

Strawberry Syrup | Pineapple Juice | Soda

NORTH POLE PUNCH

Lime Wedges | Mint | Cranberry Juice

(GF) GLUTEN FREE (GF?) CAN BE GLUTEN FREE (please ask) (V) VEGETARIAN (VE) VEGAN (VE?) CAN BE VEGAN (please ask)

Adults need around 2000 Kcal a day. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.