

CHRISTMAS PARTY MENU

* TAPAS *

To share, served with ciabatta

Cumberland Pigs in Blankets

with a sticky mulled cider glaze

Popcorn Brie Bites ^{gf}

with cranberry sauce

Smoked Paprika Pulled Chicken & Chorizo ^{gf}

with fried potatoes

Christmas Hummus ^{ve gf}

with extra virgin olive oil and toasted seeds

Halloumi, Courgettes & Peppers ^{gf}

pan-fried in rose harissa

Patatas Bravas ^{v gf}

(ve option available)

with roasted garlic mayo

* MAINS *

Norfolk Turkey & Smoked Bacon Pie ⁿ

with pigs in blankets, creamy mash, roasted maple-glazed carrots & parsnips, sprouts with a sage & chestnut butter and gravy

Beetroot, Carrot & Parsnip Pie ^{ve gf}

topped with a sage & onion crust, with creamy mash, roasted maple-glazed carrots & parsnips, sprouts and gravy

Slow-Cooked Pork Belly ^{gf n}

with dauphinoise potatoes, braised red cabbage, watercress and a red wine gravy

Pan-Fried Sea Bass Fillet ^{gf}

with prawn & prosecco risotto

Halloumi & Winter Vegetable Wellington ⁿ

with creamy mash, roasted maple-glazed carrots & parsnips, sprouts with a sage & chestnut butter and gravy

* PUDDINGS *

Warm Chocolate Brownie ^v with vanilla ice cream and chocolate sauce

Churros ^v with chocolate and salted caramel dipping sauces

Sticky Toffee Brandy Pudding ^v with vanilla ice cream and salted caramel sauce

Cheese Plate ^{v (gf option available)}

Barbers Vintage Cheddar, Shropshire Blue and West Country English Brie with oatcakes and cherry tomato chutney

v vegetarian ve vegan gf gluten free n contains nuts