BRING A PARTY TO A PARTY!

Our party nights offer outstanding fun and entertainment and you will also enjoy a delicious 3 course dinner and a glass of bubbly on arrival.

PARTY NIGHT MENU

Spiced Butternut Squash Soup

Roasted Pumpkin Oil (ve, gf)

Soy Glazed Salmon Tataki

Seaweed & Cucumber Salad, Rice Vinegar Vinaigrette (qf, df)

Mature Cheddar Croquette

Sweetcorn & Piquillo Salsa (v)

Roasted Turkey Crown

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Sage & Onion Stuffing, Pigs In Blankets, Turkey Jus (gfa, dfa)

Overnight Roasted Shoulder Of Beef

Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Red Wine Jus (gfa, dfa)

Roasted Baby Squash

Red Cabbage & Pickled Brambles, Roasted Brussels Sprouts, Potato Presse, Chantenay Carrots, Chestnut, Parsnip Purée, Beurre Rouge (ve, qf)

Private Party Nights

Book one of our beautiful private rooms for your own select party.

Dates are available on request

Starting from £47.50 per person

(excluding entertainment).

Homemade Clootie Dumpling

Whisky Butterscotch (v)

Sherry Triffle

Sherry Soaked Sponge, Vanilla Custard, Red Fruit Jam & Chantilly Cream (v)

> Dark Chocolate Tart Raspberry Sorbet (ve)