



PRE-ORDER
3-COURSES FOR £45.00
PER PERSON

2026 PARTY NIGHTS MENU

Starters

**Smoked Pancetta & Mature
Cheddar Tartlet**

Kinkell farm micro leaves, sundried
tomato pesto dressing

**Puy & Red Lentil Soup garnished
with Parsnip Crisp**

Scented with cumin, Sourdough
French baguette & butter (vegan-gf)

Mains

Turkey & Date Stuffing Paupiette

Wrapped with smoked streaky
bacon, Chipolatas, fresh rosemary
gravy, fondant potato, roasted
mixed vegetables with honey &
fresh rosemary

**Crusted Haddock Fillet with
Provençale Herbs & Fresh Parmesan**

Tomato coulis, Fondant potato,
roasted mixed vegetables with
honey & fresh rosemary

Vintage Tomato & Mixed Olive Puff

Roasted vegetables & mixed salad
(vegan)

Desserts

Red Velvet & Fudge Cheesecake

Mixed berry compote

Belgian Dark Chocolate Truffle Cake

Chocolate sauce (vegan-gf)

Coffee & Tea



OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER
FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER. WE ARE HAPPY TO
CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE
APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.