

TRADITIONAL CHRISTMAS DINNER

£95 PER HEAD / UNDER 12s £47.50

Enjoy a welcome drink (alcoholic unless specified), luxury cracker,
5 course set menu, and tea/coffee with artisan minced pies

AMOUSE BOUCHE

Choice of: **Caramelised Onion & Brie Tartlet (G, D)**

Crisp pastry with rich onion confit & thyme

Roast Pumpkin & Chestnut Velouté

Served in a small espresso cup, finished with a drizzle of herb oil & crispy sage



STARTER

Choice of: **Heritage Beetroot Carpaccio (V, VE, N)**

Whipped cashew "cheese," candied walnuts, orange reduction, watercress

Fried Brie with Mulled Wine Poached Pear (V, G, N)

Served on chicory leaves with mulled wine reduction & spiced nut crumb

Braised Beef Croquette (G, D)

Tender slow-cooked beef, crispy breadcrumb coating, sour cream, shallots

PALATE CLEANSER

Sicilian Lemon Sorbet

MAIN

Choice of: **Roasted Derbyshire Short Rib of Beef**

Roasted Turkey Crown

Wild Mushroom & Chestnut Pithivier (V, G, D)

Served with all the trimmings (any allergens or intolerances must be stated on pre order):

Festive Braised Red Cabbage, Pigs in Blankets, Duck Fat Roast Potatoes,
Brussels & White Wine Sauce, Roast Root Vegetables, Yorkshire Pudding,
Cauliflower Cheese, Cranberry & Chestnut Stuffing and Gravy

DESSERT

Choice of: **Sticky Toffee Pudding (D, G, VE)**

Rich date sponge, toffee sauce, vanilla bean ice cream

Festive Pavlova (N, D)

Crisp meringue, whipped cream, winter berry compote, pistachio crumb

Rasmalai (D)

Sweet spongy dumplings in a milk syrup flavoured with cardamom and saffron



INDIAN CHRISTMAS BANQUET

£85 PER HEAD / UNDER 12s £42.50

Enjoy a welcome drink (alcoholic unless specified), luxury cracker,
5 course set menu, and tea/coffee with artisan minced pies

This feast is made for sharing - guests can enjoy all the dishes listed

AMOUSE BOUCHE

Poppadoms & Chutneys (V, VE, D)

Meat Potli Samosa (D, G)

STARTER *Tasting platter*

Tandoori Lobster (D)

Delicately spiced and served in the shell

Lamb Tikka Achari (D)

Tender fillets in a pickled marinade

Turkey Meatballs Masala

Festive treat in a hot garlic sauce

PALATE CLEANSER

Sicilian Lemon Sorbet

MAIN *To share*

Rara Lamb Curry

Luxurious dish with both minced and cubed lamb

Chicken Chettinad

Indulgent South Indian curry in a coconut cream base

King Prawn Dopiazza

A special preparation involving two types of onion

Daal Handi (V, VE)

Lentils slow-cooked in a traditional clay pot

Saffron Pilau Rice

Mixed Bread Basket (G, D)

DESSERT

Choice of: Sticky Toffee Pudding (D, G, VE)

Rich date sponge, toffee sauce, vanilla bean ice cream

Festive Pavlova (N, D)

Crisp meringue, whipped cream, winter berry compote, pistachio crumb

Rasmalai (D)

Sweet spongy dumplings in a milk syrup flavoured with cardamom and saffron

VEGETARIAN AND VEGAN OPTIONS AVAILABLE ON REQUEST.

