



CHRISTMAS PARTY NIGHTS MENU

STARTERS

Lightly Spiced Parsnip Veloute (GFA) (V)
Homemade Bread & Local Butter

Wild Leaf and Beetroot Salad (VE) (N)
Citrus Dressing ~ Croutons ~ Pomegranate

Chicken and Leek Terrine (GF)
Date Chutney ~ Granny Smith Apple ~ Dressed Leaf Salad

MAINS

Butter Roasted Turkey (GF)
Classic Trimmings ~ Pigs in Blankets ~ Pan Gravy

Chestnut and Cranberry Wellington (V) (N)
Roasted Root Vegetables ~ Red Wine "Jus"

Baked Code Fillet (GF)
Smoked Potato & Leek Chowder ~ Chives

DESSERTS

Langley Christmas Pudding
Cinnamon Butter ~ Brandy Custard

Yule Log
White Chocolate & Lime Cream ~ Drunk Cherries.

Northumberland Cheddar (GFO)
Crackers ~ Chutney ~ Grapes

V = Vegetarian VE = Vegan GF = Gluten Free N = Contains Nuts DF = Dairy Free-

If you have any allergies or dietary needs, please inform a member of our team.

A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.