

# CHRISTMAS CORPORATE

## HIRE £45PP

Exclusive upstairs hire of 1st floor

3 x course meal

1/2 bottle house wine per person

glass of bubbles on arrival

minimum 30 guests

---

### COURSE 1

**Lobster bisque with smoked salmon & fresh dill**

**Baked Camembert with berry compote & warm house bread**

**chicken gyozas served with soy dipping sauce**

---

### COURSE 2

**Fillet Steak with green vegetables, garlic butter & creamy dauphinoise potatoes  
(£8 supplement)**

**pan fried sea bass, tomato roasted pepper confit, green vegetables**

**Turkey Roulard, garlic and rosemary roasties, honey glazed  
parsnips, green vegetables, sticky carrots, Yorkshire pudding,  
homemade red wine gravy.**

**Fish pie, topped with creamy garlic mashed potato  
sweet potato and chickpea loaf roast, with all the trimmings, vegetable  
homemade gravy.**

---

### COURSE 3

**chocolate brownie torte, salted caramel ice cream**

**Christmas pudding, brandy custard**

**Nutella cheesecake, raspberry sauce, whipped cream**

**Lemon tart, vanilla ice cream**

---

Gluten free & vegan options available on request

Please note: some of our dishes may contain nuts or nut products.

Please make your server aware of any dietary requirements or allergies prior to ordering and ask to see our allergen/special options.

We cannot guarantee our products are fully gluten free as our kitchens are not 100% gluten free environments. An optional service charge of 12.5% will be added to your bill.