

PARTY MENU

STARTERS

SMOKED MACKEREL PATE

Served with ciabatta toasts and
pickled cucumber
303kcal

SWEET POTATO FALAFEL SALAD **PB**

Served with mixed leaves, raita, pickled red
onion, and micro coriander
200kcal

VENISON & BEEF SHIN TERRINE

Served with onion relish, watercress salad,
and toasted sourdough
371kcal

LEEK & POTATO SOUP **PB**

Served with wholegrain bread
296kcal

MAINS

ROAST TURKEY

Served with roast potatoes, seasonal
vegetables, Yorkshire pudding, and gravy
1,232kcal

THE H&W SMOKIE FISH PIE

Smoked white fish in a classic béchamel sauce,
topped with cheesy crushed new potato,
served with a mixed leaf salad
669kcal

PAN FRIED PORK LOIN CHOP

Served with buttered mash, a panache of
vegetables, and a cider and cream sauce
1,073kcal

GRILLED VEGETABLE & SUNDRIED TOMATO TART **PB**

Served with rosemary and garlic potatoes
and mixed leaves
749kcal

PUDDINGS

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard
372kcal

TRIPLE CHOCOLATE BROWNIE **V**

Served with Madagascan vanilla ice cream
727kcal

CINNAMON CHEESECAKE **PB**

Served with salted caramel ice cream
454kcal

SPICED CRÈME BRULÉE **V**

A spiced set cream, mincemeat, and caramelised
sugar, served with a cinnamon straw
380kcal

VEGETARIAN **V** made with vegetarian ingredients.

PLANT BASED **PB** made with plant based ingredients, but they may not be suitable for guests with milk
or egg allergies.



ALLERGENS, KCAL & DIETARY REQUIREMENTS: For full details, please scan or click the QR code, or ask a team
member for the allergen tablet, which provides information on Kcals, allergens, and cross-contamination risks.
Please note that menu items may change due to seasonality and supply, and we will do our best to keep you
informed of any changes in advance of your booking. Thank you for your understanding!