

Festive Meal

The
Garden
BAR

2 Courses £33 | 3 Courses £39

Sit back and enjoy a 3 Course Christmas Meal and raise a few glasses to the most wonderful time of the year! This menu is available Nov 23 - Dec 24 by pre-order only.

Private Hire bookings

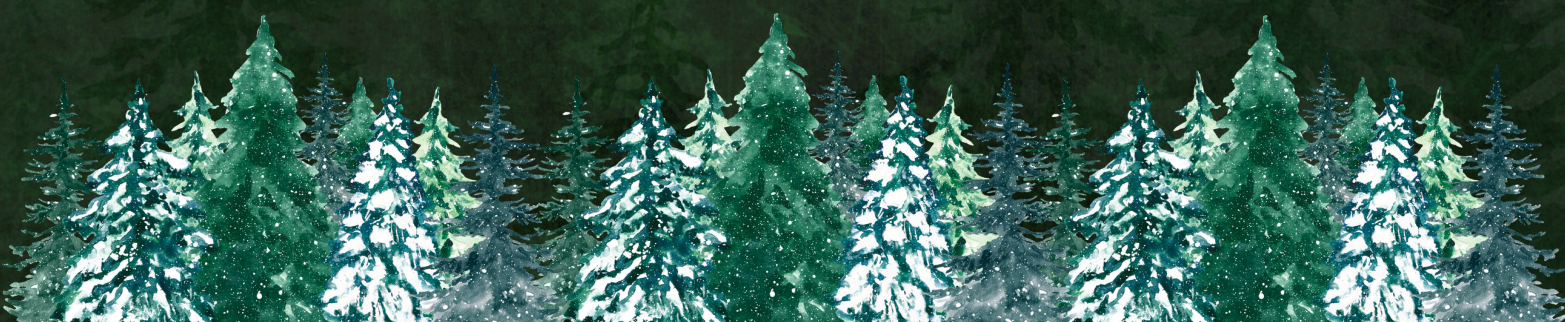
10% off for 30+ guests Monday-Thursday

For private hire bookings, this menu is served Monday-Thursday only. (Please see our Christmas Buffet Menus for Friday-Sunday private parties). A security deposit is required to confirm your booking date and chosen hire space. A full pre-order with guests names and any allergen/dietary information is required 1 month before the event. Full payment for the food is due 2 weeks before the event. Payments must be made as a whole, not individually.

Table bookings

For table bookings, this menu is available Monday-Sunday 12-9pm. We require a non-refundable £50 deposit for groups with up to 15 guests, or £100 for 15+ guests. The deposit amount will count towards the total cost of the food. A full pre-order with guests names and any allergen/dietary information is required 1 month before the meal. The remaining payment for the food will be due no later than 10 days before your meal. Payments must be made as a whole and not individually.

Crackers containing bad jokes, festive table decorations and winter chair covers are all included with festive meal bookings. You are welcome to create name cards if you wish.



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Starters

Smoked Salmon Roulade with Cucumber Jam.

Brighton Blue Cheese & Leek Tart ^① with Red Wine Reduction.

Chicken, Liver & Bacon Pâté with Red Onion Jam & Toast.

Prawn Cocktail with a Bacon crumb.

Parsnip, Chilli & Coriander Soup ^② with Parsnip Crisp.

Mains

Traditional Roast Turkey with Garlic & Rosemary Roast Potatoes, Caraway-roasted Carrots, Parsnips, Sweet Potato purée, seasonal Greens, Pig in Blanket, Pork & Cranberry Stuffing, Yorkshire Pudding and Red Wine Gravy.

Beef Topside with Garlic & Rosemary Roast Potatoes, Caraway-roasted Carrots, Parsnips, Sweet Potato purée, seasonal Greens, Pig in Blanket, Pork & Cranberry Stuffing, Yorkshire Pudding and Red Wine Gravy.

Salmon Fillet with Dill & Lemon crushed New Potatoes, Fine Beans and Hollandaise Sauce.

Cranberry & Nut Roast ^{①②} with Garlic & Rosemary Roast Potatoes, Caraway-roasted Carrots, Parsnips, seasonal Greens, Sweet Potato purée, Orange & Pine Nut Stuffing, Yorkshire Pudding and Red Wine Gravy.

Desserts

Traditional Christmas Pudding ^① with Brandy Sauce.

Chocolate & Honeycomb Cheesecake ^① Vanilla Ice-Cream & Berry Compôte

Poached Pear ^{①②} with Ginger Crumb, Pear syrup & Vegan Vanilla Ice-Cream

+ Mince Pies for the table

^① Suitable for Vegetarians ^② Suitable for Vegans

Please let us know about any allergies or dietary requirements before ordering. Please note that we use a wide range of ingredients and prepare most of our food on-site, so while we aim to be as accurate as possible with the information we provide, we cannot guarantee that our food is free of unintentional allergens.

