

DJ & 3 COURSE MEAL PARTY NIGHTS IN THE CROW'S NEST

8th, 14th, 21st & 22nd December

STARTERS

MUSHROOM & CHESTNUT SOUP | sour cream & chive | warm bread (V) (GFA)

CHICKEN LIVER PÂTÉ | toasted bread | rocket | spiced apple chutney (GFA)

MEDITERRANEAN VEGETABLE CROSTINI | crispy kale (V) (GFA)

MAINS

ROASTED STAFFORDSHIRE TURKEY | roasted potatoes | swede & carrot mash | honey-glazed parsnips | brussel sprouts, | sage & onion stuffing | gravy (GFA)

VEGETABLE WELLINGTON | butternut squash | beetroot | spinach | tomato sauce | watercress salad (V)

BRAISED BLADE OF BEEF | potato & chorizo hash | roasted onion | winter greens | red wine jus (GFA)

SEA BASS FILLETS | herb-crushed potatoes | roasted leeks | white wine & pancetta fricassée sauce (GF)

DESSERTS

CHRISTMAS PUDDING | brandy sauce | white chocolate & cranberry shard

SELECTION OF ENGLISH CHEESES (£3 supplement) | home-made digestives | chutney | crackers (V) (GFA)

DARK CHOCOLATE MOUSSE | brandy poached clementine | chocolate & orange crumb (V)

VANILLA & COCONUT PANNACOTTA | salted caramel sauce | toasted coconut | mint dust (V)

TEA & COFFEE

CHRISTMAS CRACKERS

DANCING TO OUR RESIDENT DJ UNTIL 1.00AM

SATURDAY
FRIDAY

£38.50 PER PERSON
£34.50 PER PERSON

Reservation, full payment and preorder required. 7pm for 7:45pm prompt